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December 2020
DHS15

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goodfood

Middle East

Have a magical

holiday season

FESTIVE ENTERTAINING

- ★ Celebration centrepieces
- ◆ Make-ahead sauces & sides
- ★ Party platters

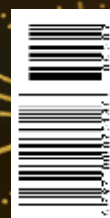


Keep it green

Have yourself an eco-friendly Christmas

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Welcome to December!

It's the most wonderful time of the year! Hotels around the country have pulled out all the stops with decorated trees, festive emporiums and special editions of afternoon tea and brunch, so that you and your family have an incredible season ahead. This month's issue is here to help with all your festive cooking needs, making your holidays as stress-free and enjoyable as possible.

Bring out your mixing bowl and try our absolutely gorgeous cover star (page 58) to get into the festive spirit. Christmas isn't complete without mincemeat and we have four marvellous ways to choose from (page 48), as well as make-ahead sauces and sides (page 53), so you can get started weeks ahead. For your celebration centrepiece, look no further than page 65, or try beef as an alternative to turkey (page 56). You can also get a peek into traditional treats our readers around the world indulge in over the holidays (page 76).

This year will definitely go down in history. If anything, it made us appreciate food even more, reduce food wastage and stretch our groceries to minimize trips to the store. Keeping this in mind, we've put together a sustainable Christmas feature, so that you can continue being eco-friendly (page 50).

There's plenty more for every day of December with further inspiration of festive bakes and homemade gift ideas at bbcgoodfoodme.com. Hope this season brings you joy as you cook and feast with loved ones.

Wishing you and your family the happiest of holidays!

Till next year.



Nicola Monteth
Editor

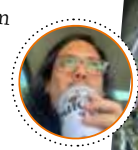
WHAT WE'RE LOVING!



Liz Smyth says: "These nutrient-packed Smoky veggie nachos (page 90) are the perfect guilt-free weekend indulgence."



"I always cook a meat dish, apart from roast turkey, every Christmas. This year, I'm adding this Ale-glazed beef fillet (page 56) to the dinner spread," says graphic designer, Froilan.



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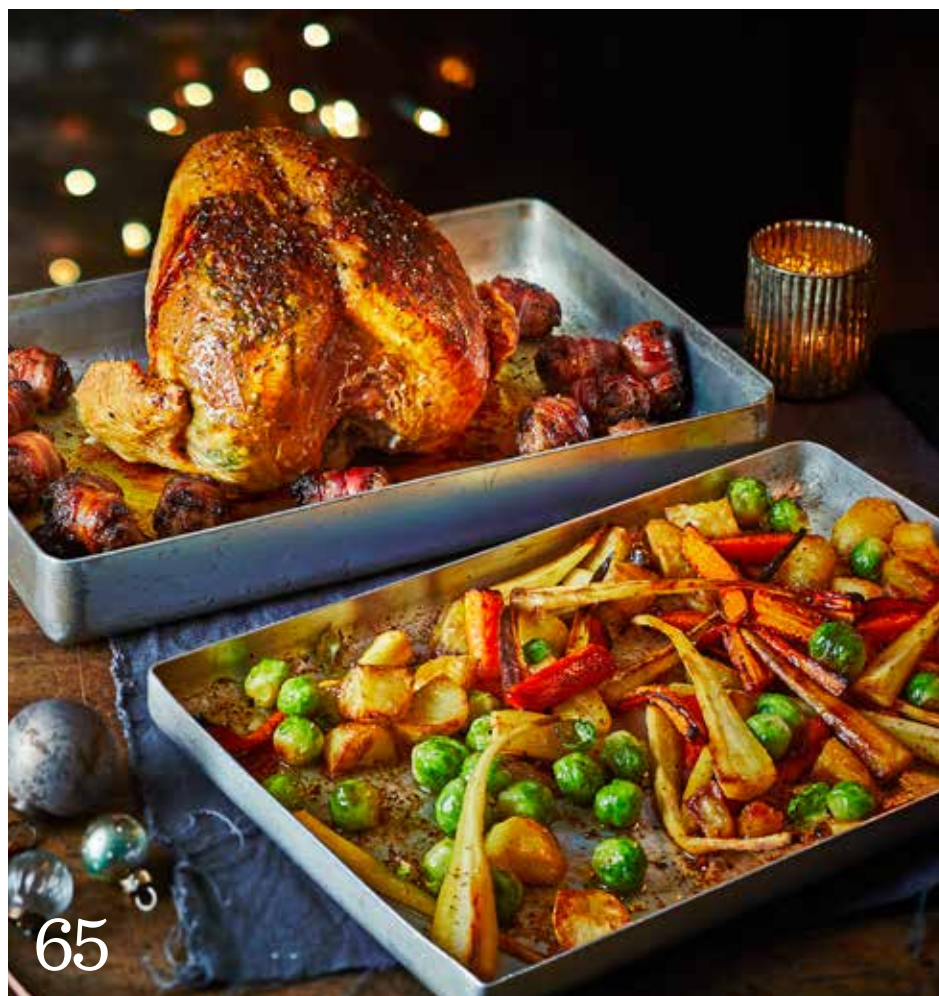
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Our recipe descriptions

- V** Suitable for vegetarians.
- ❄️** You can freeze it.
- 🔥** Not suitable for freezing.
- Easy** Simple recipes even beginners can make.
- A little effort** These require a bit more skill and confidence – such as making pastry.
- More of a challenge** Recipes aimed at experienced cooks.
- Low fat** 12g or less per portion.
- Low cal** 500 calories or less per main.

- Superhealthy** Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.
- Good for you** Low in saturated fat, low in salt.
- Heart healthy** Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

- 1 of 5-a-day** The number of portions of fruit and/or veg contained in a serving.

Vit C **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

GLUTEN FREE Indicates a recipe is free from gluten.

Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:

P Contains pork.

gf YOUR SAY

We love hearing from you!

BBC gf star letter



Since the start of COVID, I've been out of a job and had to, for the first time, assume the role of a cook (My hubby is a chef). Like many people we know, we've both gained a few too many kilos and were looking to go on a healthier eating plan.

Having never even tried tofu, I eventually found it in the supermarket and tried the Vegan Burger recipe. I loved it and

couldn't believe a meatless burger could be that tasty. Admittedly, I couldn't find the vegan mayonnaise so had to compromise there, but apart from that, it was a real treat. The next challenge will be Christmas. Having never cooked the Christmas meal in our 20 years of marriage, the last-minute *Roast Turkey* tips are very handy. The last (and only) time I've ever attempted cooking a turkey was back in my early twenties, where most embarrassingly, I forgot to remove the plastic bag with the giblets before cooking it.

Another eye-opener in the November issue was the impact of sustainable meat farming. I hadn't realized all the ways in which meat farming can damage the environment, so moving forward, when we're not eating tofu, I'll be sure to support farmers who do their part for sustainable farming.

Joanna Bischoff



Thanks for your article on meat-free protein, it's on my kitchen wall to remind me what protein size each food contains. Due to my hair loss, a dermatologist recommended eating food containing more protein. After reading your article, I realized I was eating far more than 45g of protein. I was eating a bigger portion of cheese and full-cream milk. I lost sight of how much protein I really needed. Now I weigh my food in portions and my protein looks more generous. Thank you BBC Good Food ME!

Ruth Misquitta



I enjoyed reading about the finest cuts and the premium butcher opening Meats Tap & Grill restaurant at Jumeirah Golf Estates. I am sure it will become my family's new staple hangout spot.

Qais Raza

WIN!

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To send in your Star Letter and win this prize, visit the Competitions page on bbcgoodfoodme.com



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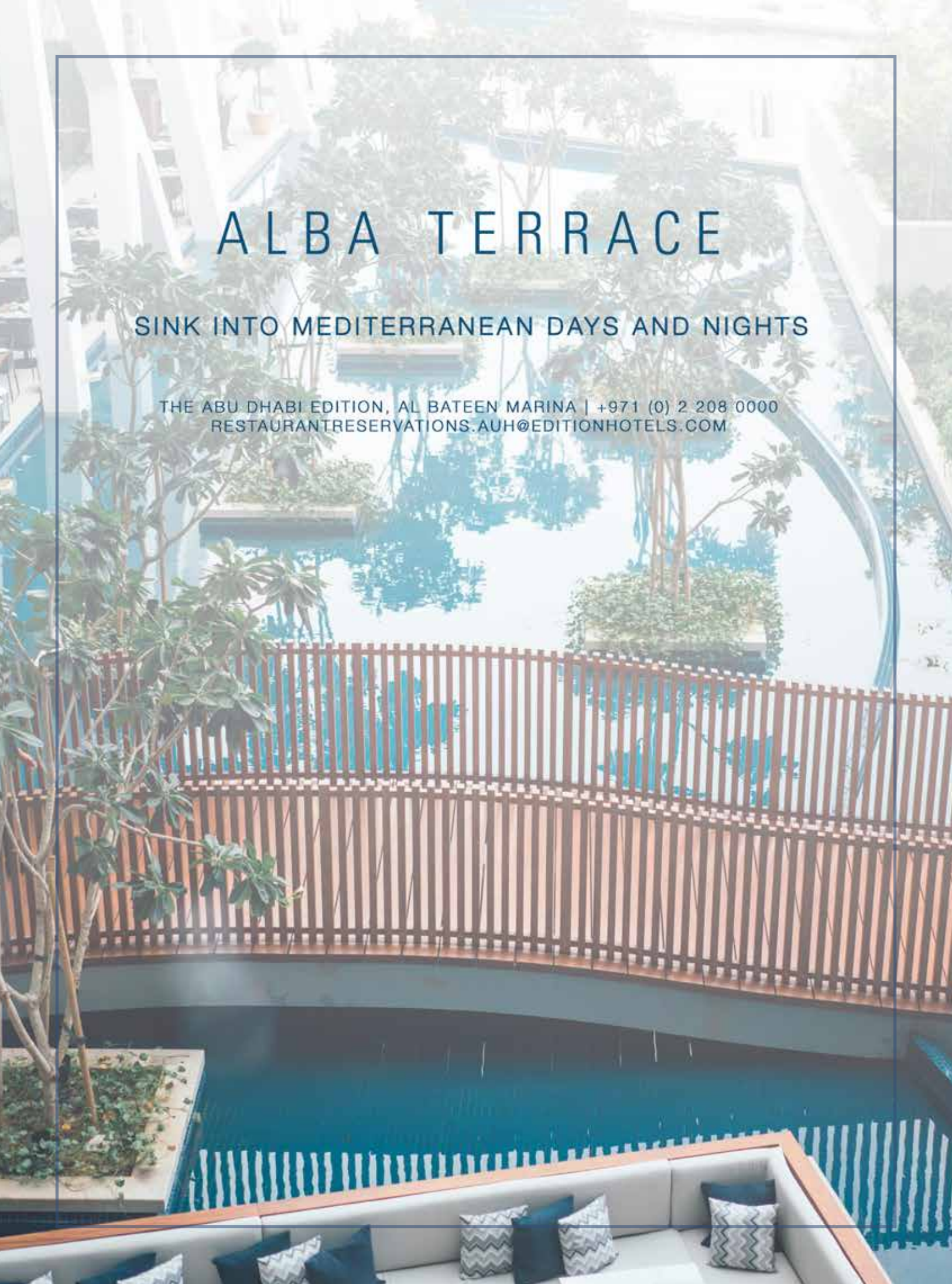
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Or, you could write to us at: The Editor, BBC Good Food Middle East, Grosvenor Business Tower, Barsha Heights, Office 804 PO Box 13700, Dubai, UAE.

ALBA TERRACE

SINK INTO MEDITERRANEAN DAYS AND NIGHTS

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ENJOY LIFE SMASHED THIS HOLIDAY SEASON



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76
CALORIES

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CALORIES

84
CALORIES

96
CALORIES

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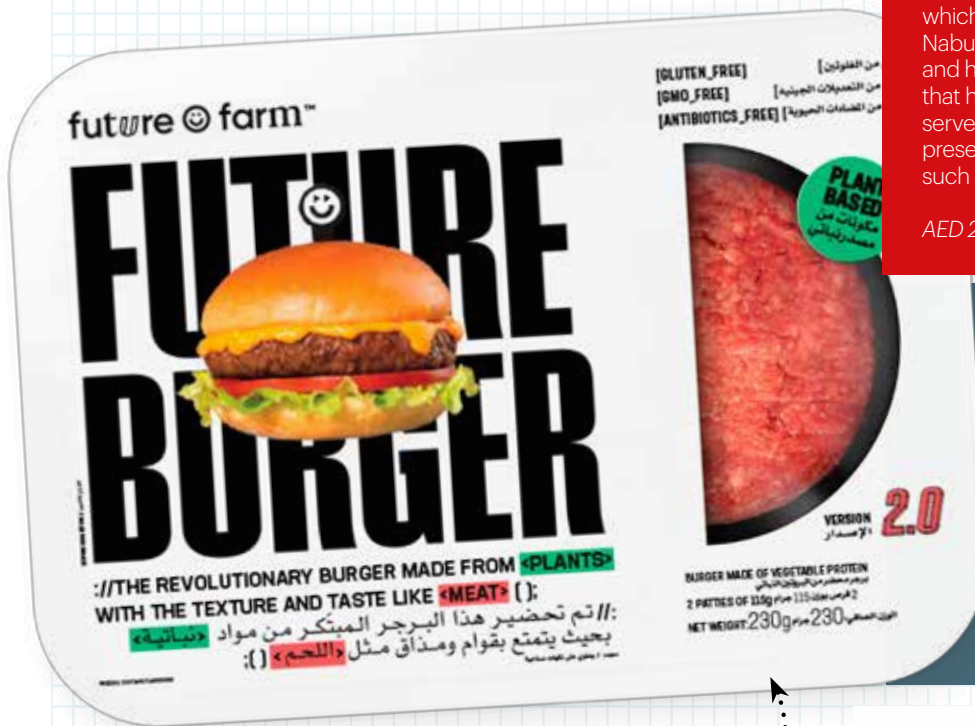
What's hot and happening in the culinary world, in the UAE and across the Middle East



Festive entertaining

Chef and cookbook author Dima Sharif has unveiled a cheeseboard assortment to take your festive parties up a notch. Take your pick from the European (Grana padano, Parmesan, Greek feta, Brie, Camembert, Roquefort, Stilton, Goats Cheese, Emmental, to name a few); the Levantine which comprises a dukkah-infused labneh, akawi and Nabulsi, to name a few; Middle Eastern board for halloumi and herb infused cheeses and olive confits; or the Global that has a little bit of everything. All cheeseboards are served with a side of fresh fruits or vegetable marmalades, preserves, truffle-infused olive oil and crackers with herbs such as oregano.

AED 250 at dimasharif.com and moonehllc.com.



The holidays can be quite indulgent, but it's all about the right balance. Make sure to eat nutritious meals and veggies and try to cut back on meat the weeks leading up to Christmas. If cravings for burgers, meatballs, mince or sausages kick in, try these newly launched Future Farm plant-based products that are 100% vegan and free from GMOs, gluten and soy. They boast the same texture as meat, making it a great wholesome alternative.

Available at Carrefour hypermarkets, Choithrams, Instashop and ShopKitopi.

THE BEST BITES

TOP BUY

These Winter Collage nesting bowls (set of 3) will add a festive touch to your coffee table. Don't forget to fill it with peppermint candy and festive sweets.

AED 85 at [Crate and Barrel](http://CrateandBarrel.com).



THE PERFECT PIECE

The holidays are fast approaching and with this, it's time to get cooking (and eating)! Nothing brings people together like a well-set table with a sumptuous feast. Perfect the art of baking and indulge in delicious sweet and savoury treats using baking accessories from Simply Kitchen

The smell of freshly baked goods is indicative of the holiday season. Measuring out the dry and wet ingredients requires separate utensils that ensure the right quantity is proportioned. The measuring cups, spoons and jugs from Simply Kitchen are great for those tricky recipes with nuanced ingredients.

When all the ingredients have been mixed and are ready to be placed in the oven, use efficient and lined baking pans and trays to get the perfect shape. If cooking up sweet treats decorate with swirls of creamy icing and toppings using Russian icing nozzles, adding the finesse of a master chef and creating treats that are sure to be a winner at any dinner table.

Remember, the end result is what really counts. After all that hard work, don't forget to showcase your delectable treats on the the Artesà Appetiser Slate three tier serving stand. This amazing piece is an elegant and sophisticated tiered cake stand, perfect for afternoon tea and serving not just your sweet baked goods but also savoury bites and canapés. Three assorted sized natural slate tiers are held by a stylish central chrome spindle, ideal for carrying around to guests so they can help themselves.

And for everything else you need this festive season, Simply Kitchen is your one-stop specialist shop for all kitchen needs. Complete with seasonal and on-trend tableware, pans, utensils, food storage and new retro-inspired collections including electricals, the store is a homebody's dream - think 50's diner-style popcorn machines and waffle makers alongside a full range of retro style kettles and toasters.

Visit liwastores.com to find the nearest Simply Kitchen store.



Serve, dine and entertain with Artesa slate serveware at
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Tried & tasted

Our top dining experiences this month



SOUL STREET, FIVE JUMEIRAH VILLAGE

Transporting diners to the streets of Europe, South America and Asia is Soul Street. This street-food inspired venue on the fifth floor of the FIVE Jumeirah Village hotel offers a vibrancy that instantly puts you in a great mood. Entry into the restaurant is welcomed by gigantic colourful murals and graffiti, all of which are captivating and make you stop in your steps to take in the surroundings.

Dominating the centre space is a French boulangerie setting with soft lights and bistro-like seating. In honour of the restaurant's Mexican roots, a mural of the infamous Pablo Escobar stares back as customers tuck into nachos and quesadillas. A fiery-red Cuban classic car houses a DJ, playing a mix of hip hop and beats to liven up the ambience.

True to its name, the asphalt-textured tiles hints at the roads concept cumulated by the restaurant. Returning my double-taken stare is probably the most famous masterpiece of the Italian Renaissance, the Mona Lisa. No wait! A longer stare confirms it is a modern take of the Mona Lisa draped in a sari at the Indian corner of this eatery, a testament to the restaurant's integration of various global culinary influences and themes. Welcoming the drop in temperatures, a massive outdoor terrace with a pool is a great invitation for those looking to dine al fresco.

Street signs navigate the way to our seats (socially distanced of course) in the East Asian corner accentuated by Japanese cherry blossoms hanging from the roof, bicycle graffiti on walls and Chinese lanterns.



The food highlights

The menu focuses on fusion and minimal gastronomical touches. For starters, my dining partner and I chose the crispy yoghurt bombs infused with sweet yoghurt, mint chutney and pumpkin mash, topped with a tamarind chutney foam that was a delight to my palate. Delicious? Yes. Alternatively known as raj kachori at street stalls in India, the flavours are spot on.

My partner and I were taken aback by what came next. Served on a granite mortar, the guacamole al mortero presented was simply faultless. Fresh avocado with tomato, jalapeno, onion and coriander with hints of truffle oil, accompanied by a bowl of tortilla chips. You can't go wrong with this to begin with. Full of depth, this stunner of a dish disregarded the fact that more was yet to come, and this was just the beginning.

The signature mole tacos was one of our top picks for entrées. Although I'm not a fan of sweet and savoury combinations in a dish, Chef Orlando successfully attempted to change my mind. Plating shredded chicken, mole poblano (a traditional Mexican marinade), chocolate, pearl onions,



chillies and sour cream on tacos, it all just melted in our mouths and resulted in a truly satisfying main course. I would've asked for more if it was not for the beautifully crafted tandoori empanadas that followed. Inserting Indian-flavoured chicken filling into Argentinian pastry was tasty but the mole tacos definitely stole the limelight this round. The meaty tandoori lamb chops is also worth a mention, boasting tender and juicy flavours with every bite.

Since no meal is complete without dessert, I chose the sticky date pudding mounted with vanilla ice cream and cotton candy, placed on a bed of caramel sauce with caramelised banana slices. This is definitely one for those who prefer an incredibly decadent sweet ending. My dining partner's chocolate-brown churros were fried to perfection, served with Nutella and caramel. Naturally, I helped myself to a few pieces.

The verdict: There's something to suit every palate, making it a great option for a gathering.

Contact +9714 455 9989.



JONES THE GROCER

The festive season has kicked off. You're probably busy decorating the house and tree, and your list of tasks will soon continue with gift shopping, curating hampers for loved ones, wrapping gifts, baking. The list goes on.

Our festive gatherings will be dramatically sized down this year, but you can still enjoy a sumptuous spread with close family and a couple of friends. While we love all the prep, the festivities and delectable sweet treats, it can get slightly stressful when it comes down to the most significant element of your gathering, the festive menu. More specifically, preparing and cooking the perfectly roasted turkey with juicy meat. Not to forget, the trimmings.

Thankfully, there's an abundance of turkey takeaways in the UAE, with expert chefs coming to the rescue for those feeling overwhelmed or rushed for time. Since we're fans of the extensive cheese and charcuterie offerings at Jones the Grocer, we reviewed their festive package that honestly, ticks all the boxes for a stress-free meal.

The highlight

Regardless of the day you're celebrating, if you are looking for a succulent roast with all the trimmings, one to try, is the Gobble me up quick Jones Roast Turkey.

The perfectly roasted bird features a crisp golden skin that's incredibly massive, even though it's meant to serve eight people. As it's carved, each slice falls away from the turkey effortlessly, keeping the juices and tender meat intact.

The trimmings are my favourite part of a turkey meal, and this delivery truly impressed with an aromatic sage and apricot stuffing with just the right amount of herbs and sweetness. I can't eat turkey without gravy or sauce, so each slice was topped with a vibrant cranberry sauce and juniper berry-infused gravy for that added dose of richness. But wait, it gets more indulgent as you continue filling your plate. The sides comprise flavoursome duck fat roasted potatoes, sautéed Brussels sprouts and chestnuts, honey glazed parsnips and carrots that have the right amount of snap with every bite, and broccoli and cauliflower cheese. Roast sausages wrapped with beef bacon are sure to be a hit with little ones too.

If you are ordering turkey, you might as well add a pie and have the entire meal catered. There's a wide variety to choose from, but if you must pick one, opt for the sweet pumpkin pie with hints of cinnamon, aromatic spices and caramelised pecans for texture.

The verdict: This turkey takeaway makes the perfect celebration masterpiece. We highly recommend using leftovers for turkey, cranberry and brie sandwiches.

Details: AED 665 for the turkey (serves 8) or with five sides for AED 899. The festive package includes a turkey with sides and a choice of sweet pie for AED 999. Visit [jonesthegrocer.com](https://www.jonesthegrocer.com) to order.





CHEESE OF EUROPE
ANYTIME, ANYWHERE, ANYHOW
Rendez-Vous with the cheeses of France

Say cheese

Vijaya Cherian discusses why she made the switch to French dairy products over the course of the year

Purchasing good, authentic, unadulterated, and antibiotic-free food is no longer a choice even for the average consumer. If we are to lead healthy and wholesome lives, we are to pay more attention to what we consume. In our home, where milk is a staple and at least three different types of cheese are lodged at any given point of time in the refrigerator, dairy choices are particularly critical. When I was invited to visit a few dairy farms and cheese factories in France last year, I also learnt some serious facts there that compelled me to revisit my dairy choices. Today, I am a serious advocate for French dairy products.

What caused this life-altering decision last year? A few key factors contributed. For one, I was impressed with the fact that French dairy farms are not run like factories. They are run by farmers and each farming family has only 60 odd cows on average at their farm. Milking takes place at dawn and dusk daily in a quiet and peaceful environment so as to ensure the cows are milked in a stress-free environment. Those tending to the cows are not an external workforce but often a farmer, his son, and maybe a third generation too that have seen each of their cows through their entire gestation period, helped deliver their calves, given them names and made them part of their family. With good cattle breeding practices and only 60 plus cows on each farm, milking generally takes an hour-and-a-half and in some farms, cow's milk is tested before adding it to the larger pot and stored at low temperatures. Essentially, the milk produced in such environments taste infinitely better than that which is produced in factories.

What adds to this flavour is the pasture and the flowers the cows eat in different seasons as they roam the verdant fields of France. These factors ensure a

superior-quality milk that, in turn, is used to produce the 1,200 different varieties of French cheese, most of which have flavours that are unique to a specific geographic terrain. What I find incredibly comforting is also the uncompromising mandate of the French government that no antibiotics, colourants or any other elements may be added to taint its dairy products.

As a result, French milk and cheeses are, by law, free of antibiotics, and that gives me, as a consumer, great confidence and peace of mind when buying their products. But if you want to go one step further, you may look out for a PDO (Protected Designation of Origin) stamp on the cheese that actually guarantees the product has close links to a specific geographic place, where it is produced, processed and prepared within the traditions of that area. The French take pride in the fact that every cheese of theirs actually unveils a terroir that encapsulates the land, the farming methods, the dairy and cultural practices and everything else that makes up an ecosystem that is unique to a specific terrain.

In addition, behind every cheese family, whether it be strong cheeses like the Brie, Munster and Cantal to name a few; Blue cheeses; the light and mild goat cheeses; the fun processed cheese that everyone

“

With 1,200 varieties of French cheese, it is no surprise that its reputation has spread beyond the country's borders and has great appeal in foreign markets

”

is familiar with or traditional must-haves like the Camembert, Comté, Emmental and Reblochon, there is a special process. The cheese making technique, the weight, the shape, and



KNOW YOUR COMTÉ

It is not just enough to buy great French cheese; it is equally important to learn to store them right, so your cheese remains untainted by bad storage practices. Comté is a favourite among most people and is easily available in the UAE but learn to inspect it before buying. The colour should have a matte appearance. In fact, the colour and tone should be somewhere between ivory and straw yellow. Any hint of grey colour or a humid look to the cheese means it is best avoided as it has not been properly stored and refrigerated.

Cream of Europe

Rise to the top
with French Cream

In pastry and other branches of the culinary arts, there is no denying that cream is an essential ingredient. As a cooking element, it adds an incredible depth of flavor.

European dairy cream, especially French cream, enhances the flavor of all preparations.

It has an unparalleled melt in the mouth, and its softness on the palate is uniquely smoothing and comforting.

No matter the level of the cooking skills, anyone can incorporate French cream to a range of dishes, from savoury to sweet.



Sticky dates cake with salted caramel and infused Arabic coffee cream

By Chef Najla Shamiri

Najla Shamiri is a Pastry Chef from Jeddah. She chose to feature an infused cream, putting together a sticky date cake with salted caramel. Her use of infused Arabic coffee cream brought a unique lightness to the pastry.



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How to store cheese

Cheese needs to breathe because it is a living product, and it continues to develop in the refrigerator. Here are a few tips to remember:

- 1 Do not keep cheese for too long. Buy it fresh and consume it within a few days of purchase.
- 2 Ideally, cheese must be kept in a cool, dark and humid place. Perhaps the vegetable compartment of your fridge can also serve as a cheese cellar because it is the most humid and the least cold part and would probably have a temperature between 4 and 8 degrees centigrade.
- 3 Cheese should not be dehydrated, so if you want to conserve its taste and flavour, do not place them in airtight containers. Instead, place them in wooden boxes, in their original packing or in greaseproof or paraffin paper. Pressed cheeses are best kept in food paper.
- 4 If you buy Comté or brie and they come wrapped in plastic, rewrap them when you get home either in parchment or butcher's paper to make the cheese last longer. If you keep Comté or brie in plastic for too long, it impacts the taste and takes on the flavour of the plastic. Comté should be stored in a covered container in the fridge. The ideal temperature to store and keep it fresh is between 7 and 13°C. Where possible, try to avoid extreme temperature variations.

finally, the maturation where its flavour is perfected, all depend on the particular quality of the milk and expertise. The whole science that goes into the making of the cheese right from looking after the cows and the environment in which it grazes to the manner in which it is milked and the storage conditions to the actual making of the cheese, the various processes of adding new life in the form of culture to them and the various ageing methods are akin to an art. I like to think each cheese, therefore, is almost a masterpiece in itself.

French cheese has not just infiltrated our first and main courses; we experimented with different types of cheese as our desert base as well with grilled fruits for topping and in a home, where fruits were previously not as palatable, cheese has made them incredibly appealing.

With 1,200 varieties of French cheese, it is no surprise that its reputation has spread beyond the country's borders and has great appeal in foreign markets, whether they be European counterparts like Germany and Italy, the UK, US, Japan, China and of course, the Gulf countries.

You don't need to travel to France to secure great French cheese although some varieties may only be available locally. With the UAE being home to so many Western and European expatriates, we are lucky to have access to Comté, Roquefort cheese, Blue cheese, Brie and varieties of Fromage Frais among several others from some of the bigger hypermarkets in the UAE, such as Carrefour, Spinneys, Waitrose or Lulu among others.

It is often said that the most

nutritious and tasty foods are not as palatable as junk food, but cheese is an exception to this rule. It is a great source of energy (45-450 kcal/100g cheese), proteins and minerals (including calcium and phosphorus, particularly for cooked pressed cheeses) and often, there are at least two or different varieties of cheese that will endear itself to every member of a household. To varying degrees, cheese is also high in vitamins A, D and B (present in the mould of veined cheeses and the soft centres of cheeses with bloomy rinds).

With cheese being such an important ingredient in many of our dishes at home, I welcomed the opportunity recently to cook with cheese at Mamalu Kitchen at Depachika, Nakheel Mall at Palm Jumeirah. The intention was not just to experiment on family members, as most of us want to do after a cooking class, but also to impress some select guests for an upcoming Christmas do. I learnt not to be intimidated by exotic-looking cheese recipes and learnt to my utter delight that they were actually quite easy to rig up. I was particularly excited to prepare the Fourme d'Ambert pasta sauce with an amazing Comté walnut crumble, and a whole mixed platter of scrumptious tarts loaded with a base of goat cheese and a variety of toppings such as heirloom tomatoes and thyme, portabella mushrooms and asparagus.

Unrolling frozen puff pastry packs, cutting and scoring them and baking them in the oven before loading them with cheese and various toppings and placing them back in the oven for some 15 minutes released an awesome aroma into the air and had everyone wanting to sink their teeth into the goodies.

Although we were on our feet for a good three to four hours preparing a three-course meal with cheese as the key ingredient in the tarts, the pasta and the desert, the end result was absolutely delicious. We experimented with a variety of flavoured cheese for the desert from black pepper, garlic and herbs to figs, walnuts and the like in Boursin and Madame Loik cheese, all available in Carrefour.

Perhaps what you have to remember is that cheese is not just meant to evoke a culinary sensation and if there is a science and an art to making it, there is an even greater art in learning how to cut it, to storing, plating, serving and pairing it with other products. The whole experience can leave you wanting more French cheese. Maybe even create competitions with friends, to come up with the best pairings with cheese. One hint, experiment with coffee.



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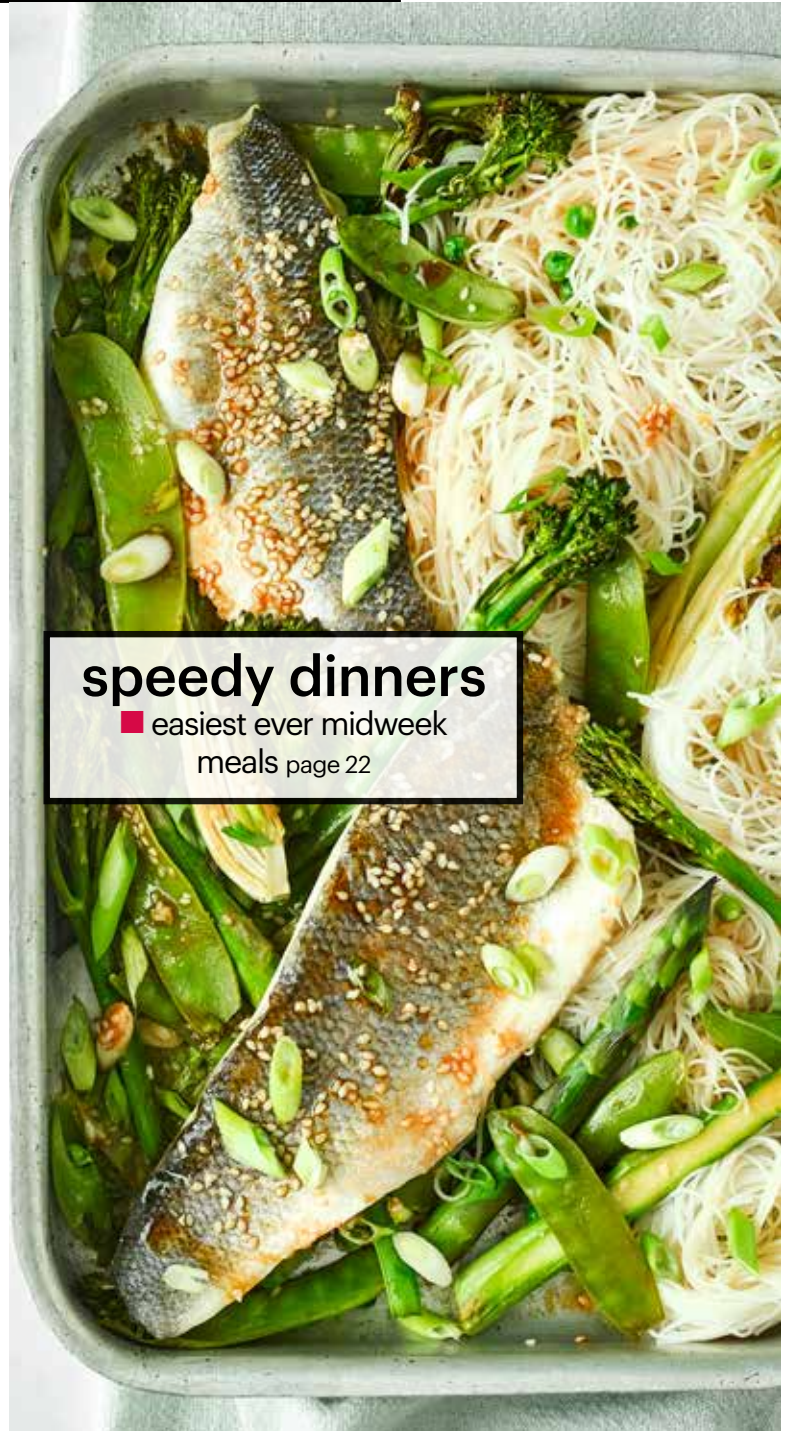
easy

Delicious, simple,
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5 ways

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CREATIVE WITH CHOCOLATE

Looking to impress family and friends at your next dinner party? Try these lip-smacking signature specials from SAID Dal 1923

SAID Cocoa Chicken

1,200g whole chicken
100g unsalted butter
25g salt flakes
5 pcs. rosemary
3 cloves of garlic
2g black pepper, freshly ground



White chocolate and truffle sauce

90g SAID white chocolate
35g butter
40g white onion, finely chopped
1 clove of garlic
150ml cooking cream
5g fresh sage
2ml white truffle oil



Dark chocolate and rosemary sauce

3g rosemary
40ml cooking cream
90g SAID dark chocolate
Pinch of salt flakes
200g chicken stock



1. Take 15g of salt flakes and rub onto the whole surface of the chicken. Place it on a cooking tray, keep it uncovered and refrigerate overnight. This process will give you a better, crispy skin after cooking.
2. In a mixing bowl, add the butter, freshly ground black pepper and the rest of the salt flakes. Mix until it's soft and creamy.
3. Take out the chicken and smear the butter mix all over it.

4. Trussing a chicken is an important step in preparing a roasted chicken. Make sure to wrap the kitchen well, with twine, so that the wings and legs stay close to the body. This keeps the chicken more compact, which helps it to cook evenly throughout.
5. Add the rosemary and garlic cloves to the baking tray, next to the chicken. Cover with aluminium foil and roast at 185C for 1 hour and 10 minutes.
6. After an hour, remove the foil and raise the temperature to 220C for 20 minutes, or until you get a crisp, golden-brown colour on the skin.
7. Remove and set aside to rest for 15 minutes.
8. To make the white chocolate and truffle sauce. Add the butter and white onion to a small pot, and let it cook on medium heat for 5 minutes. Follow with the cooking cream, cook for 5 minutes, and blend with a hand mixer. Strain and put it back in the pot at low heat.
9. Smash the garlic and drop it into the sauce to infuse with the fresh sage. Turn off the heat and add the SAID white chocolate. Finish with white truffle oil.
10. To make the dark chocolate and rosemary sauce, cook the chicken stock and cooking cream on medium heat until it reduces to half. Add the fresh rosemary, remove the pot from the heat, and add the SAID dark chocolate and a pinch of salt. Mix until it's smooth and even in texture.
11. Pour the sauces all over the chicken to glaze the surface. Serve with a creamy mashed potato and green salad.





SAID Dolce Ricco

386g butter
386g SAID 72 % Dark chocolate, roughly chopped
270g whipping cream
7 eggs
163g caster sugar

To garnish

20g SAID dark cocoa powder
125g berries and red currant

1. Place a small cooking pot with water at medium heat, do not let it boil.
2. In a bowl, add the chocolate and butter. Place the bowl on top of the pot with water. Make sure the water does not touch the surface of the bowl - you only need the steam.

3. With a silicone spatula, stir the chocolate with the butter until fully combined.

4. Heat the cream in a small pot at low temperature.

5. Pour your chocolate into a mixing bowl with a paddle attachment. Add the cream and mix. Follow with the eggs one by one and then the sugar.

6. Place the mixture in a round baking mould (10 x 2.75 inch) with baking paper on the bottom. Bake at 145C for 30 minutes.

7. Let it cool down to room temperature. Once it's no longer hot, place it in the chiller to set completely.

8. When it's ready, remove it from the mould and place it in a dessert tray.

9. For the final touch, dust a generous amount of SAID dark cocoa powder on top and garnish with fresh red currant and raspberries.

SAID Festive Offer

Make the most out of winter with a trip to SAID for this special offer. Get two SAID medium-sized signature drinks, and a slice of cake with triple chocolate, for AED130 for two. The offer lasts until January.

For the month of December, BBC Good Food ME readers can redeem an exclusive 20% discount at the Chocolate Boutique in City Walk by mentioning *SAID Loves BBC Good Food ME*.



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Chicken piccata with garlicky greens & new potatoes

SERVES 2 **PREP** 5 mins
COOK 15 mins **EASY**

200g new potatoes, halved or quartered
300g green beans, trimmed
200g spring greens, shredded
2 skinless chicken breasts
3 tsp olive oil
100ml chicken stock or water
1 tbsp drained capers
1 lemon, zested and juiced
2 small garlic cloves, sliced
1 tbsp grated parmesan

1 Cook the new potatoes in a large pan of boiling salted water for 8-10 mins until tender. Add the green beans and spring greens for the last 3 mins. Drain, then separate the greens from the potatoes.

2 While the potatoes are cooking, cut the chicken breasts through

the centre lengthways, leaving one side attached so it opens out like a book. Brush each one with 1 tsp of the olive oil, then season.

3 Heat a large frying pan over a medium-high heat and cook the chicken for 4 mins on each side until golden. Add the stock, capers, lemon juice and zest, then simmer gently for a few minutes to reduce. Add the cooked potatoes and simmer for another minute.

4 Heat the remaining 1 tsp oil in another frying pan and fry the garlic for 1 min until lightly golden and fragrant. Tip in the drained greens, and toss in the garlicky oil. Season, then scatter over the parmesan and serve with the chicken and potatoes.

GOOD TO KNOW healthy • low cal • calcium • iron • folate • vit c • fibre • 2 of 5 a day

PER SERVING 393 kcals • fat 13g • saturates 2g • carbs 22g • sugars 7g • fibre 13g • protein 41g • salt 0.7g

speedy dinners

easiest ever midweek meals

Make more time midweek with these easy and impressive dinners, ready in only 20 minutes

recipes ANNA GLOVER *photographs* MIKE ENGLISH



Easy sausage & courgette pilaf

SERVES 2 **PREP** 5 mins

COOK 15 mins **EASY**

100g basmati rice
1 tsp vegetable oil
3 sausages, meat squeezed from the skins
1 tsp fennel seeds, black onion seeds or crushed coriander seeds
1 courgette, sliced into half-moons
100g frozen peas
200ml vegetable stock
½ small bunch of mint, leaves picked and finely chopped
½ small bunch of dill, finely chopped
2 tbsp fat-free yogurt

1 Rinse the rice a couple of times until the water runs clear, then leave to soak. Heat the oil in a medium saucepan with a tight-fitting lid, and fry the sausagemeat for 2-3 mins until crisp and golden. Stir in the seeds and courgette, and fry for another 2 mins over a high heat so the water from the courgette evaporates.

2 Stir in the drained rice, peas, stock and half the chopped herbs. Bring to a simmer, then reduce the heat to low and cover with a lid. Cook for 10-12 mins until the rice is tender.

3 Fold most of the remaining herbs into the rice. Serve with the rest of the herbs on top and the yogurt on the side.

GOOD TO KNOW balanced • low cal
• calcium • folate • vit c • fibre • 1 of 5-a-day
PER SERVING 450 kcs • fat 17g •
saturates 6g • carbs 51g • sugars 9g •
fibre 6g • protein 20g • salt 1.3g



Sticky soy sea bass & greens traybake

SERVES 2 **PREP** 5 mins
COOK 15 mins **EASY**

2 tbsp low-salt soy sauce, plus extra to serve (optional)
1 tbsp maple syrup or honey
½ tsp wasabi paste or 1 tsp Dijon mustard
2 tsp sesame seeds, plus a pinch
400g green veg medley, such as baby asparagus, quartered pak choi, long-stemmed broccoli, sugar snap peas and mangetout
2 nests rice noodles (100g)
4 spring onions, finely sliced
2 sea bass fillets

1 Heat the oven to 220C/200C fan/gas 7. Whisk the soy, syrup, wasabi and sesame seeds in a small bowl.

2 Put all the greens in a shallow baking tray and toss with 4 tbsp water. Put in the oven and cook for 10 mins until all the water has evaporated. Meanwhile, pour boiling water from the kettle over the noodles in a heatproof bowl to cover, then leave to soak while you finish off the traybake.

3 Once the greens are tender, drizzle over half the soy dressing with another 1 tbsp water and half the spring onions, and toss well. Place the sea bass on top, skin-side up, and pour over the reserved soy dressing. Sprinkle a pinch more sesame seeds over the skins. Cook for 5-6 mins until the fish is cooked through and flaking.

4 Drain the rice noodles, then tip into one side of the tray and coat in some of the sauce. Drizzle over some extra soy, if you like, before scattering with the remaining spring onions to serve.

GOOD TO KNOW balanced • low cal • low fat
• calcium • folate • vit c • fibre • 2 of 5-a-day

PER SERVING 497 kcals • fat 12g • saturates 2g •
carbs 54g • sugars 12g • fibre 7g • protein 40g •
salt 1.7g





Charred broccoli, lemon & walnut pasta

SERVES 2 **PREP** 5 mins

COOK 15 mins **EASY** **V**

1 head broccoli, cut into small florets and stalk cut into small pieces
3 tsp olive oil
150g penne or fusilli
2 garlic cloves, crushed
1 tbsp roughly chopped walnuts
pinch of chilli flakes
½ lemon, zested and juiced

1 Heat the grill to high. Put the broccoli on a baking tray and drizzle over 1 tsp of the oil.

Season, and toss together. Grill for 8-10 mins, tossing around halfway through, until crispy and charred.

2 Cook the pasta in salted water following pack instructions. Drain, reserving a cup of the cooking water.

3 In a frying pan, heat the remaining 2 tsp oil over a medium heat, and fry the garlic, walnuts and chilli for 3-4 mins until golden.

4 Tip in the pasta, broccoli, lemon zest and juice, reserving a little of the zest. Add a splash of the reserved cooking water and toss everything together to coat the pasta. Serve in warmed bowls with the remaining lemon zest scattered over.

GOOD TO KNOW healthy • low cal • low fat
• vit c • folate • fibre • 1 of 5-a-day

PER SERVING 435 kcals • fat 12g • saturates 2g •
carbs 59g • sugars 4g • fibre 12g • protein 18g •
salt 0.1g



Crispy grilled feta with saucy butter beans

SERVES 4 **PREP** 2 mins
COOK 18 mins **EASY** **V** * beans only

500ml passata
2 x 400g cans butter beans, drained and rinsed
2 garlic cloves, crushed
1 tsp dried oregano, plus a pinch
200g spinach
2 roasted red peppers, sliced
½ lemon, zested and juiced
100g block of feta, cut into chunks
½ tsp olive oil
4 small pittas

1 Put a large ovenproof frying pan over a medium-high heat, and tip in the passata, butter beans, garlic,

oregano, spinach and peppers. Stir together and cook for 6-8 mins until the sauce is bubbling and the spinach has wilted. Season, then add the lemon juice.

2 Heat the grill to high. Scatter the feta over the sauce, so it's still exposed, drizzle with the olive oil and sprinkle over the lemon zest plus a pinch of oregano, then grind over some black pepper. Grill for 5-8 mins until the feta is golden and crisp at the edges.

3 Meanwhile, toast the pittas under the grill or in the toaster, then serve with the beans and feta.

GOOD TO KNOW healthy • low fat • calcium • iron • folate • fibre • 4 of 5-a-day

PER SERVING 506 kcal • fat 9g • saturates 4g • carbs 69g • sugars 10g • fibre 18g • protein 28g • salt 1.3g



Hoisin duck stir-fry

SERVES 4 **PREP** 3 mins

COOK 12 mins **EASY**

1 tbsp groundnut oil
2 skinless duck breasts (250g), sliced
4 pak choi, quartered
1 onion, sliced
1 carrot, peeled, halved lengthways and finely sliced
1 celery stick, finely sliced
2 tsp sherry vinegar or rice vinegar
pinch of Chinese five spice
3 tbsp hoisin sauce
1 tbsp cornflour
3 spring onions, shredded
400g cooked rice or egg noodles
1 lime, cut into wedges

1 Heat a wok or a large frying pan over a high heat. Drizzle in $\frac{1}{2}$ tbsp of the oil and stir-fry the duck for 5 mins until cooked through and golden. Set aside on a plate. Heat the remaining $\frac{1}{2}$ tbsp oil and add the pak choi, onion, carrot and celery. Fry for another 5 mins until golden but still crunchy.

2 Mix the vinegar, five spice, hoisin, 6 tbsp water and cornflour together in a small bowl. Add to the wok along with the cooked duck. Stir everything well and simmer for 2-3 mins until the sauce thickens and coats the veg. Scatter over the spring onions and serve with the rice or noodles and lime wedges for squeezing over.

GOOD TO KNOW balanced • low cal • low fat • folate • fibre • 2 of 5-a-day

PER SERVING 326 kcal • fat 8g • saturates 2g • carbs 42g • sugars 9g • fibre 7g • protein 20g • salt 1.1g

gf tip

If you buy duck breasts with the skin on, don't waste the skin. Cook it between two baking trays with a few pinches of fine sea salt at 220C/200C fan/gas 7 for about 20 mins until the fat renders and the skin is crisp. Cool and chill the fat to use for roast potatoes, and crumble the duck skin over salads or eat as a snack.





Prawn & aubergine curry

SERVES 2 **PREP** 2 mins

COOK 18 mins **EASY** ✨

1 tsp vegetable oil
1 aubergine, cut into 1cm chunks
1-2 red or green chilli, sliced
thumb-sized piece of ginger, grated
1 tsp turmeric
2 tsp ground cumin
400g can cherry tomatoes or chopped tomatoes

150g raw prawns
2 tbsp dairy-free coconut yogurt
1 lime, juiced
½ small bunch of coriander, chopped
2 rotis or flatbreads, warmed

1 Heat the oil in a deep frying pan over a medium-high heat, and fry the aubergine with a pinch of salt for 5 mins until lightly golden. Stir in the chilli, ginger, turmeric and cumin, cook for another minute,

then pour in the cherry tomatoes. Simmer for 10 mins until thickened.

2 Stir in the prawns and simmer for 2-4 mins until pink. Remove from the heat, stir in the coconut yogurt, lime juice and coriander, then serve with the warmed rotis.

GOOD TO KNOW balanced • low cal • iron • vit c • fibre • 2 of 5-a-day

PER SERVING 383 kcals • fat 9g • saturates 5g • carbs 51g • sugars 13g • fibre 10g • protein 20g • salt 1.6g

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COOK WITH CONFIDENCE

Risotto

Made with storecupboard ingredients, this Italian classic is quick, easy and comforting. Once you've learned the basics, adapt it with different types of veg or meat



For our risotto recipes and a how-to video, go to bbcgoodfoodme.com



THE BASE

For four generous servings, you need 300g risotto rice to about 1½ litres of stock. The amount of liquid may differ slightly according to how quickly it cooks, but if you heat 1½ litres, you will always have enough. Generally, a chopped onion is cooked before the rice is added to the pan, the stock is added in increments and the risotto is stirred to release the starch from the rice that thickens the liquid to make it creamy. Risottos can be vegan but are generally finished with parmesan.

THE RIGHT RICE

For a creamy risotto, use semi-round risotto rice, as it absorbs liquid and flavour and releases starch far better than other long-grain rice. It's usually pale, stubby and smooth. Some recipes might specify a type of rice, but they are usually interchangeable.

- **Arborio** is the most widely available and easiest to cook.
- **Carnaroli** is considered the best as it retains its bite and is hard to overcook.
- **Vialone Nano** is a starchier, smaller rice that takes slightly longer to cook.

TOP TIPS

- Risotto should simmer quickly and evenly. Use a wide, shallow, thick-bottomed pan to keep the liquid from evaporating too soon – a sauté pan is ideal.
- While cooking the rice, keep the stock at a gentle simmer to ensure the risotto stays at a stable temperature. Adding cool stock will mean the risotto takes longer to cook.
- You don't need to stir constantly, but doing it frequently is important as it massages the starch out of the rice, thickening the liquid and giving it a creamy texture.
- Risotto will only be as good as its ingredients, and at its base should be a well-flavoured stock. Use fresh if available, or high-quality shop-bought.
- For families that eat at different times, cook the risotto most of the way, then leave to cool and finish individual portions in more stock.

THE FINAL FLOURISH

The way a risotto is finished is key. A method called 'mantecare' in Italian means leaving the risotto off the heat to rest for a minute with butter and cheese melting through it, then

beating them into the rice to enrich and thicken the risotto just before serving.

MAKE IT YOUR OWN

- **Flavour the stock** The stock will determine the base flavour. Adding stalks or peelings from the vegetables used in the risotto is a great way to cut food waste.
- **In with the onions** Robust vegetables like leeks, fennel and mushrooms can be chopped and cooked with the onion before adding the rice.
- **Towards the end** More delicate ingredients like peas, asparagus or prawns, that only need a few minutes cooking, can be added with the last splash of stock.
- **The end** This is the time to add ingredients that bring freshness, like grated lemon zest and chopped soft herbs, just before stirring (or beating in) the butter and cheese.

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5 WAYS WITH BRAMLEY APPLES

Make the most of crisp, sharp bramley apples in simple bakes, or in a sauce to complement savoury dishes



Roast cinnamon apples

SERVES 6 PREP 10 mins
COOK 40 mins EASY V

Heat the oven to 180C/160C fan/gas 4. Mix together **50g dried breadcrumbs**, **8 chopped dried apricots**, **75g sugar** mixed with **1 tsp ground cinnamon**, **75g chopped butter** and the zest of **1 orange**. Using an apple corer, remove the centre of **6 large Bramley apples**, then score the skin around the equator so they don't collapse during roasting. Pack the filling into the apples, then sit them snugly in an ovenproof dish. Mix together the juice of **1 orange** with 150ml water and pour around the apples. Roast for 40-50 mins until browned and soft, and just holding their shape. Serve with the pan juices and **custard or ice cream**.

PER SERVING 246 kcal • fat 11g • saturates 7g • carbs 38g • sugars 32g • fibre 3g • protein 2g • salt 0.3g

Dorset apple traybake

SERVES 16 PREP 20 mins
COOK 50 mins EASY V

Heat the oven to 180C/160C fan/gas 4. **Butter** and line a rectangular baking tin (approx 27 x 20cm) with baking parchment. Peel, core and thinly slice **450g Bramley apples** and toss with the juice of **1/2 lemon**. For the sponge, put **225g soft butter**, **280g caster sugar**, **4 eggs**, **2 tsp vanilla extract**, **350g self-raising flour** and **2 tsp baking powder** into a large bowl and beat until smooth. Spread half the mixture into the tin. Arrange half the apples on top, then repeat. Sprinkle over **demerara sugar** and bake for 45-50 mins until golden and springy to the touch. Cool for 10 mins, then turn out of the tin and peel off the parchment. Cut into bars or squares.

PER SERVING 285 kcal • fat 13g • saturates 8g • carbs 39g • sugars 23g • fibre 1g • protein 4g • salt 0.7g

Apple pie samosas

SERVES 4 PREP 20 mins
COOK 25 mins EASY V

Heat the oven to 200C/180C fan/gas 6. Put **2 chopped Bramley apples**, **50g caster sugar**, **1 tsp mixed spice** and **50g sultanas** in a pan with 2 tbsp water and cook, covered, for 6 mins or until the apples are soft, stirring once or twice. Tip into a shallow dish and spread out to cool. Cut **4 sheets of filo** in thirds lengthways and brush with **25g melted butter**. Place a spoonful of the filling at the top of each strip, then fold over and over to form triangular parcels. Place on a baking sheet and bake for 15-20 mins until golden.

PER SERVING 196 kcal • fat 3g • saturates 1g • carbs 42g • sugars 31g • fibre 2g • protein 2g • salt 0.6g

Speedy apple crumble

SERVES 4 PREP 5 mins
COOK 25 mins EASY V

Heat the oven to 200C/180C fan/gas 6. Mix together **900g chopped Bramley apples** with the juice of **1/2 lemon**, **1/2 tsp cinnamon**, **1 tbsp plain flour**, **15g butter** and **1 tbsp brown sugar** in a small glass dish. Cover and microwave for 5 mins. Meanwhile, rub together **3 tbsp plain flour**, **70g butter**, **80g soft brown sugar**, **50g oats** and **25g chopped walnuts** to a crumb-like texture. Spoon the apples into a baking dish. Scatter over the crumb topping and bake for 20 mins until crisp. Serve with **crème fraîche**.

PER SERVING 517 kcal • fat 24g • saturates 12g • carbs 67g • sugars 44g • fibre 6g • protein 5g • salt 0.4g

Bramley apple sauce

SERVES 6 PREP 10 mins
COOK 20 mins EASY V

Tip **3 chopped Bramley apples** into a pan with **50g butter** and **50g sugar**, then cover with a lid. Put the pan on a low heat, stirring occasionally, for about 15 mins until the apples break down into a purée. Stir to knock out any lumps, then serve with sausages.

PER SERVING 130 kcal • fat 7g • saturates 4g • carbs 18g • sugars 18g • fibre none • protein none • salt 0.1g

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FROM AED

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Musical House

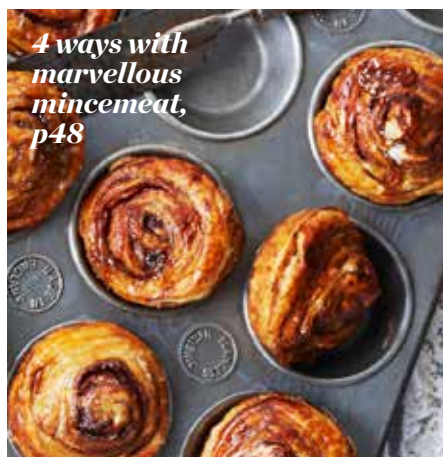
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Festive



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Perfect Presents

Stocking fillers, gift hampers and festive goodies for loved ones



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AED 219 at NET-A-PORTER



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From AED 750 for the turkey and an additional AED 250 for the truffle upgrade. Contact +9714 426 1454.



ARMED FORCES OFFICERS CLUB AND HOTEL

Feast on a delicious and perfectly roasted turkey with all the trimmings. Add on sides of roasted or mashed potatoes, mixed vegetables and brussel sprouts. And for desserts, take your pick from treats such as a Christmas yule log, German Christmas stollen and traditional Christmas cake.

Until December 31. From AED 450 (5-6 kgs). Contact +9712 441 5900.

BEN'S FARMHOUSE

A festive turkey box delivered right to your doorstep. Each box includes a de-boned turkey breast, leg rolled with chicken, chestnut, golden raisin and sage stuffing, duck fat roast potatoes, bacon-wrapped sausages (halal), braised red cabbage, brussels sprouts, honey and thyme roasted root vegetables, bread sauce, cranberry sauce, turkey gravy, desserts and mince pies, and Christmas crackers. Ben's Farmhouse also offers a Vegan box featuring lentil, chickpea & sage nut roast, roast potatoes, braised red cabbage Brussels sprouts, maple & thyme roasted root vegetables, cranberry sauce, vegan onion gravy, vegan Date sticky toffee pudding and Christmas crackers.

All deliveries need to be placed 48 hours in advance. From AED360 for two to AED1,369 for 10 servings. The vegan nut roast is AED 120 per portion. Contact +97155 500 8975.

CLINTON ST. BAKING COMPANY

This renowned restaurant is serving up a modern feast. Savour a whole roasted or Cajun fried turkey (5-6 kgs) on a bed of kale and red currant garnish served with homemade gravy. Choose from stuffing such as sage and thyme, bacon sage or cranberry sage for additional prices. You can add on sides such as sweet potato with candied pecans, mashed potato, truffle drizzled brussels sprouts, maple glazed carrots, cranberry sauce and more. Don't forget to order dessert too. There's a wide range to choose from, including date cake, apple crumble pie, and pumpkin-and maple pecan-pie, to name a few.

AED 625 for turkey. Contact +9714 344 0705.



DELTA HOTELS BY MARRIOTT, JUMEIRAH BEACH

This delish feast comprises a juicy roast turkey and trimmings to complete your dinner spread. Served with homemade cranberry sauce and gravy along with brussels sprouts, caramelized sweet potatoes, steamed vegetables and roasted new potatoes, parsnip and turnips, this turkey centrepiece is perfect for a family affair.

*Until December 26. AED 650 (5-6 kgs) per turkey order.
Contact +9714 439 8888.*

THE H HOTEL DUBAI

To ensure that you and your loved ones have a memorable holiday, The H Dubai is determined to make this festive season as convenient as possible. Get your takeaway order from Eat & Meat, for a sumptuous spread that includes all the traditional trimmings.

Until December 26. AED 249 (2.5-3 kgs), AED 499 (5-6 kgs) and AED 699 (8-9 kgs). Contact +9714 501 8644.



THE ELS CLUB

Get your roast turkey (8-9 kgs) with traditional trimmings including roasted root vegetables and baby potatoes, caramelized water chestnut and bread stuffing, giblet gravy and cranberry sauce. Extra condiments such as veal sausage, stuffing, veg and gravy or sauce are also available from AED 50 per portion.

AED 550 per turkey. Contact +9714 425 1001.

TIME HOTELS

Whether you're looking for an enticing turkey for Christmas or during the festive season, the culinary team at this hotel will sort everything out for your meal. Early bird rates include a 25% discount for orders before December 20th.

AED 399 (5-6 kgs). Contact +9714 437 7888.



PASCAL TEPPER FRENCH BAKERY

Located at Four Points by Sheraton Sheikh Zayed Road, this charming French bakery is offering catering and takeaway service delivered right to your doorstep. Place your order for 5-6 kgs roast turkey with all the trimmings and don't forget to add decadent cake to polish off your meal with something sweet.

Available until December 26. AED 650 for the turkey. Christmas log cake for an additional AED 130 (1 kg) and AED 260 (2 kgs). Contact +97156 414 2213.

SOFITEL ABU DHABI CORNICHE

Celebrate the season with close family and friends and indulge in a delish turkey. The experts are on hand to create your roast with all the delectable sides and trimmings. An indulgent feast for all!

From December 15-25. AED 425 (serves 8). Contact +9712 813 7777.



THE RITZ-CARLTON RAS AL KHAIMAH

Guests can pre-order a festive turkey to-go prepared by the property's renowned chefs. The roast (approximately 8 to 10 kgs) includes all the trimmings including apples, celery and chestnut stuffing, market vegetables, mashed potatoes, roasted maple-glazed carrots and turnip, with cranberry sauce and turkey gravy.

December 24 and 25 from 1-9pm. AED799 (serves 10-12). Contact +9717 206 7777.



CELEBRATE THE HOLIDAYS AT FOUR SEASONS HOTELS DUBAI

The most magical season has finally arrived and what better way to bring the holiday cheer than to get-together at Four Seasons Resort Dubai at Jumeirah Beach and Four Seasons Hotel Dubai International Financial Centre

Whether you're indulging in one of the many festive menus, feeling the magic at MINA's Festive Terrace or watching the fireworks as the clock strikes 12 at rooftop bars such as Mercury Lounge and Luna Sky Bar while taking in the striking skyline views of downtown Dubai and Burj Khalifa, celebrate the most wonderful time of the year with a host of exciting events and activities throughout these stunning hotels in the city.

FESTIVE AFTERNOON TEA

Treat yourself to festive delights at Shai Salon, where a decadent Festive Afternoon Tea awaits diners at this special edition. An assortment of mince pies, delicious sandwiches, hot cups of cocoa and scrumptious pastries are served, for you to feast to your heart's content.

Until January 7, from 2-11pm. AED 285 per person.

CHRISTMAS EVE

Barefoot dining on the shores of the Arabian Gulf promises a celebration like

no other. Sand, sea and the cosy setting of Suq's celebratory festive Starlight BBQ on the Beach is the ultimate way to welcome Christmas Eve. Unwind and spend an evening sitting by the fire, listening to live music and relishing freshly grilled BBQ favourites cooked right before your eyes.

From 7-11pm. AED 520 per person (house beverages excluded); AED 260 for 6-11 years old, and children under 5 years old dine free of charge.

CHRISTMAS DAY

Suq

Gather family and friends and enjoy a delicious Festive Brunch at Suq. Diners are invited to eat, drink and be merry, while all the family are entertained by wonderful live music and delightful children's activities.

From 1-4pm. AED 520 per person (house beverages excluded); AED 260 for 6 - 11 years old. Children under 5 years old dine free of charge.

MINA Brasserie

Savour seasonal dishes, turkey and

more at this Festive Day Brunch on MINA Brasserie's stunning festive terrace. Beautifully decorated, complete with MINA team adorned with Santa hats, and a DJ playing festive tunes, it'll be a memorable experience to cherish.

From 12:30-3:30pm. AED 395 per person (house beverages excluded).

NEW YEAR'S EVE

Mercury Lounge

This stunning rooftop lounge will transform for a night to remember. Choose from a spectacular Gala Dinner menu or a lighter dining cocktail option, and sip on bubbles under the stars as you while the night away to the sounds of the live duo and DJ. To one side, uninterrupted views of the Resort's private fireworks display will impress guests, while the glittering Dubai skyline stuns on the other end.

From 7pm. AED 2,750 per person for the Mercury Gala Dinner Menu with dining table reservation (excluding house beverages). Children can enjoy Mercury



Lounge until 11pm, when accompanied by parents. The lounge remains open until 3am, for adults only.

Sea Fu

Bring in 2021 at Sea Fu with a wonderfully exotic dinner sure to please all palates. Kick the night off with a chilled glass of bubbles and canapés, followed by dinner and decadent sharing-style desserts. Live entertainment and specially crafted beverages will keep the festivities alive well into the next day. The countdown to 2021 will be an occasion to cherish, as celebrators will have front row seats at a private firework display that will take place from the restaurant's beautiful beachside location.

From 8pm. AED 2,750 per person with a welcome glass of bubbles or premium sparkling.

Suq

Celebrate 2021 with your favourite people. Delish comfort food and live-cooking stations will cater to all taste buds. The Resort's exquisite fireworks display from Suq's garden terrace will put a smile on your face as you bid farewell to this year.

From 7pm. AED 700 per person (including soft drinks).

Luna Sky Bar

Launch 2021 in style and celebrate well into the night with special blends and global cuisine bites from Luna Sky Bar's

luminous rooftop bar. One of the best terraces in town to watch Dubai's New Year celebrations, guests will experience live entertainment, delicious food and plenty more, leaving them feeling like they've welcomed 2021 with flair.

From 7pm until late. Minimum spend of AED 1,000 per person

NEW YEAR'S DAY

Suq's special brunch buffet is the finest way to start your first day of 2021. Four Seasons offers all gourmet lovers the chance to relish international flavours. Expect an extensive selection of dishes including Holiday classics, cooking stations and a delectable array of desserts.

From 1-5pm. AED 580 per person (including soft drinks), AED 755 per person (including house beverages) and AED 955 per person (premium package). AED 290 for children between 6 – 11 years old. Children under 5 years old dine free of charge.

ORTHODOX CHRISTMAS

Indulge in a delicious Christmas lunch at Suq, where hearty specialities will be served. Gather friends and family to celebrate in a warm and welcoming ambience.

From 1-4pm. AED 375 per person (including soft drinks); AED 188 for children between 6-11 years old. Children under 5 years old dine free of charge.

For more information, contact +9714 270 7777 or restaurants.dubai@fourseasons.com

Festive listings

Where to celebrate Christmas and New Year's Eve in the country this festive season

Christmas



ROBERTO'S DIFC

For an authentic Italian style Christmas dinner, make a beeline for the Cena di Natale at this renowned restaurant. Whet your appetite with sharing antipasti including seafood salad, stewed baby octopus in rich tomato sauce, sauteed mussels in black pepper, and king fish carpaccio to name a few. The primo course follows with a delectable spaghetti with clams and cured grey mullet roe, while secondi features a Besugo snapper in cherry tomato sauce. You can't leave without desserts, a delightful assortment of homemade Italian desserts.

December 25 from 7-11pm. AED 395 per person.

MÖVENPICK HOTEL APARTMENTS DOWNTOWN DUBAI

This well-loved home away from home for many guests is serving up deliciously crafted festive meals this season. At Bien, expect a magical Christmas eve dinner and Christmas day brunch with kid's activities. Tuck into a festive-themed buffet complete with turkey, salads, seafood and meat for entrées, and decadent desserts.

December 24 from 7-11 pm and December 25 from 12:30-4pm (includes kid's activities). AED 155 per person inclusive of unlimited soft beverages. Contact +9714 518 7777 or WhatsApp +97150 862 0642.



THE PANGOLIN

Serving up a delicious three-course set menu, this newly launched restaurant by Sergio Lopez is ready to stun diners with their impressive culinary offerings. Feast on slow roasted salmon and peppered eye fillet wellington, along with a special beverage pairing menu. This package is the perfect warm up celebration before the Christmas Day festivities. Festive beverages and classic Christmas tunes will get everyone into the festive spirit.

December 24 from 7pm. AED 220 with soft drinks, AED 299 with house beverages and AED 395 with sparkling. Contact +97158 573 2594.

PAI THAI, SOUK MADINAT JUMEIRAH

Dubai's idyllic Thai restaurant is offering a four-course sharing menu with spectacular waterways views and live entertainment featuring a DJ and a Thai drum performance. The menu comprises a pre-starter, followed by starters including pomelo salad, grilled prawns, grilled marinated chicken sate, and vegetable dumplings; mains include chicken green curry, deep fried seabass fillet, and grilled Australian beef; as well as mango panna cotta for dessert.

December 24 from 6-11:30pm. AED 295 per person, with a minimum of two people to share. Contact 800 666353.

MELIÀ DESERT PALM DUBAI

An al fresco Christmas brunch will impress diners at Melià Desert Palm Dubai. The hotel's signature restaurant, RARE will be serving platters of traditional festive food to your table, along with an extensive dessert buffet to feast on towards the end.

December 25 from 1:30-5pm. AED 450 for the Basic 'Blitzen' package (unlimited house beverages and festive beverages), AED 585 for the Premium 'Vixen' package (with all the basic package inclusions and the addition of a platter with six fresh oysters or pâté de foie gras). AED 325 for the Prancer package inclusive of soft drinks and AED 160 for the Rudolph package (for children aged 6-11 years old). Contact +9714 602 9327/8.



LUCKY VOICE

This lively venue will play the best in Christmas tunes, ensuring you'll be singing all evening long. Gather your friends and hotfoot to this venue for their Christmas edition offerings. Sing along to Mariah Carey's *All I want for Christmas* as you tuck into platters with delicious roasted turkey roulade, kimchi chicken wings, crisp calamari, pepperoni and burrata pizzas, beef sliders, bao, tacos, loaded fries and plenty more. A green platter is also available with edamame and veg nachos, amongst other nibbles. The last platter offers the perfect sweet ending to an exciting dining experience.

Until December 31. AED 195 for the soft drinks package, AED 250 for house beverages and AED 350 for the premium package. Contact 800 58259.

NASSAU AT JUMEIRAH GOLF ESTATES

Experience a one-of-a-kind festive family brunch, where celebrity chef Silvena Rowe is at the helm of the kitchen, creating flavoursome creations to suit every palate. The feast includes an extensive selection of traditional festive dishes including a carving station where diners can enjoy roasted turkey and roasted leg of lamb, with accompanying sauces and sides. The brunch will also showcase international flavours, from Middle Eastern-style grilled prawns to Italian pastas and risottos, as well as tempura, dumplings and a sushi counter. Families can celebrate the day with live entertainment, kids' activities, and a surprise visit from Santa, all while enjoying uninterrupted views of the stunning Jumeirah Golf Estates.

December 25 from 12:30-4pm. AED 290 per person for the soft beverage package. For reservations, email jgedining@dubaigolf.com.



HILLHOUSE BRASSERIE

This elegant all-day eatery at Dubai Hills Golf Club will be celebrating with a family-style, three-hour brunch on Christmas Day and Boxing Day. Festive nibbles of duck liver pâté, Scotch egg, smoked salmon and crushed avocado make up the appetizers, followed by turkey, chestnut and cranberry salad, prawn cocktail and wild mushroom risotto. For entrées, feast on roast turkey, stuffing and sides or a roast prime rib beef with gravy, before ending with a variety of traditional festive desserts such as sticky toffee pudding, chocolate fudge Arctic roll, mince pies, Christmas pudding and warm rhubarb and custard donuts.

December 25 and 26 from 12-3pm and 5-8pm. AED 295 for soft drinks, AED 495 for house beverages, AED 595 premium beverages, AED 745 for sparkling and AED 95 for children. Contact 800 666353.

NOBU, ATLANTIS THE PALM

Experience a truly unique dining experience at Nobu. Infusing the menu with Chef Nobu Matsuhisa's cutting-edge Japanese Peruvian style together with Arabian influences, this Christmas brunch is a far cry from your traditional roast turkey dinner. Menu highlights include salmon tacos, black cod butter lettuce, wagyu striploin as well as Nobu's internationally acclaimed signature dishes. The menu is paired with refreshing concoctions, while the resident DJ plays upbeat tunes for a fun celebration.

December 25 from 12-3pm. AED 395 inclusive of soft drinks and AED 585 with sparkling. Contact +9714 426 2626.

AKIBA DORI

For a fun gathering with friends, head to this D3 restaurant for a special lunch featuring Japanese culinary delights. Diners can relish specialties such as the much-loved fried chicken marinated overnight with umami-packed fresh herbs and spices, paired with house-special coleslaw and extra crispy French fries. End with a divine slice of traditional sweet and fluffy Hakata Cheesecake.

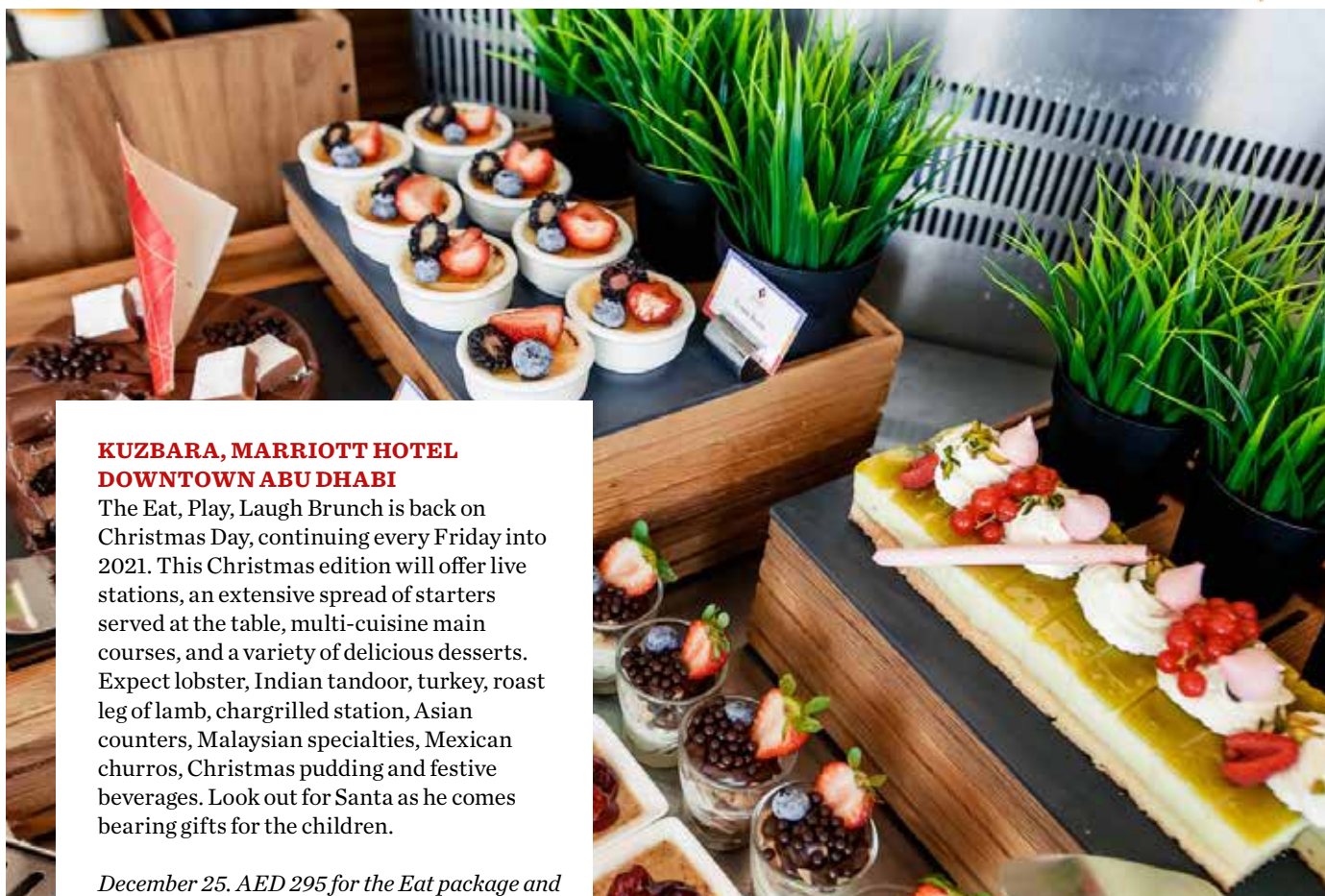
From December 15-30. AED 99 per person. Contact +9714 770 7949.

TORO TORO, GROSVENOR HOUSE DUBAI

The award-winning South American restaurant is hosting a Christmas Day fiesta with an excellent brunch and staycation offer. Serving the finest festive dishes and traditional favourites from across Latin America, the menu comprises fine cuts of meat, and fish and veggie options. After the festive brunch, head to the hotel pool and enjoy 25% off additional food and drinks from any of the hotel's restaurants as well as a complimentary buffet breakfast served at Sloane's, each morning of the stay.

December 25. From AED 700 per person, based on Double occupancy, and inclusive of an overnight stay in a Deluxe room with breakfast and brunch with selected beverages. Contact +9714 317 6000.





KUZBARA, MARRIOTT HOTEL DOWNTOWN ABU DHABI

The Eat, Play, Laugh Brunch is back on Christmas Day, continuing every Friday into 2021. This Christmas edition will offer live stations, an extensive spread of starters served at the table, multi-cuisine main courses, and a variety of delicious desserts. Expect lobster, Indian tandoor, turkey, roast leg of lamb, chargrilled station, Asian counters, Malaysian specialties, Mexican churros, Christmas pudding and festive beverages. Look out for Santa as he comes bearing gifts for the children.

December 25. AED 295 for the Eat package and AED 445 for the Play package and AED 555 for the Laugh Package. Contact +9712 304 7777.

SHANG PALACE

Savour an authentic Cantonese menu at this award-winning restaurant with a Festive Dim Sum dinner featuring an assortment of steamed dumplings, roasted Beijing duck, charcoal grilled honey sea bass and wok dishes, to name a few of the sumptuous offerings. Polish off your meal with purple potato stew with pumpkin, sago and mini rice dumplings in coconut milk for dessert.

December 25 from 12-3pm. The Christmas Dim Sum lunch is available for AED 123 (food only). Contact +9712 509 8555.

HELL'S KITCHEN, CAESARS BLUEWATERS DUBAI

The Hellicious Christmas Day Brunch at Gordon Ramsay Hell's Kitchen will serve up traditional turkey wellington, trimmings and pudding. The multi-Michelin starred chef's offerings will satisfy all of your classic festive cravings, with unlimited starters and desserts, and a choice of à la carte mains. In true holiday spirit, this immersive restaurant will come alive with a band and a very special visitor from the North Pole.

December 25 from 12:30-4pm. AED 695 including soft beverages, AED 895 including house beverages and sparkling, and AED 1,095 including bubbles. AED 345 for children 4-11 years old. Contact +971 4 556 6466.

BUTCHA STEAKHOUSE & GRILL

Turkish-born steakhouse and butcher shop offers a three-course festive sharing menu and unlimited Turkish tea, this festive season. At the City Walk branch, guests can also visit a Turkish bazaar featuring family-friendly entertainment, including Turkish ice cream carts, face painting for kids, artisan market stalls and more.

December 24, 25 and 26. AED 250 for three-course menu for two. Contact 800 666353.

AZURE BEACH, RIXOS PREMIUM DUBAI, JBR

The 'Almost Survived 2020 Brunch' features a line-up of festive food served straight to the sunbed. This relaxed brunch menu features signature Azure Beach favourites with a festive twist. Appetisers range from cranberry glazed sticky chicken wings to festive crab rainbow rolls and kim-cheese quesadilla with smoked vegetable dip. For mains, tuck into Santa's salmon sandwich (orange and dill salmon with sultana, coleslaw, caramelised walnut crunch and house cured beetroot on milk bread bun); and a Chrimbo club sandwich (honey and soy glazed turkey, sage and onion omelette, cranberry mayo, five spiced beef tenderloin, lettuce and roasted pepper). End with a delicious tropical fruit and eggnog ice dessert platter.

December 25 from 1-4pm. AED 225 for soft drinks, AED 345 for free-flowing house beverages and AED 445 for unlimited bubbles. Contact +97152 777 9472.

New Year's Eve



THE ST. REGIS SAADIYAT ISLAND RESORT

Welcome the New Year with your loved ones and choose between an epicurean feast at Oléa, Asian delicacies within an a la carte and set menu at Sontaya or Pacific Rim Cuisine at Buddha-Bar Beach. Toast to 2021 as the clock strikes 12 and bid farewell to 2020.

Oléa: AED 295 inclusive of soft beverages and AED 425 inclusive of selected premium beverages AED 135 per child from 6–12 years old. Sontaya: AED 500 inclusive of soft beverages and AED 650 inclusive of four-course set dinner with unlimited selected premium beverages. Buddha-Bar Beach Abu Dhabi: AED 950 inclusive of four-course dinner and unlimited selected beverages (Seating in dining areas only), and canapés for AED 750 inclusive of one round of canapé selection and unlimited selected beverages (Seating in lounge areas only). Contact +9712 498 8888.



MINA SEYAHİ COMPLEX

Celebrate New Year's Eve by the beach side with spectacular views overlooking the Arabian Gulf and a gala dinner that features an international buffet. Live band, DJ and kids' entertainment complete the celebrations.

December 31 from 8:30-12:30pm. AED 1,199 including free flowing house and premium beverages. AED 400 for kids from 6 to 11 years. Contact +9714 511 7373.

LO+CALE, CROWNE PLAZA DUBAI MARINA

Crowne Plaza Dubai Marina presents an enchanted forest this New Year's Eve. The Marina Midnight Garden-themed celebration will offer traditional foods including salads, turkey, salmon, meats and dishes from live cooking stations, followed by an extensive selection of desserts. Toast to 2021 with a complimentary beverage at midnight, and dance into the New Year with live entertainment.

December 31 from 7:30pm-3am. AED 422 per person for the soft beverage package, AED 644 for the house beverage package, AED 844 per person for the premium package, AED 222 for ages 4-11, and complimentary for children below 3.

CHOIX PAR PIERRE GAGNAIRE, INTERCONTINENTAL DUBAI FESTIVAL CITY

Enjoy an authentic Parisian dining experience with a beautifully crafted three-course menu by Michelin Star Chef Pierre Gagnaire. Stunning views of the Festival Bay fireworks make this the perfect spot to bring in 2021.

December 31 from 8:30pm to 12:30am. AED 395 including soft beverages (indoor) and AED 595 per person, including house beverages. AED 295 for the children's menu or a la carte kid's special dish (indoor). AED 595 and AED 795 for terrace seating. AED 495 for children. Contact +9714 701 1111.

HOTEL CARTAGENA

#MrsBuendia hosts Cartagena New Year's Eve Brunch, saying hola to 2021 with a decadent brunch to mark new beginnings. Set at the top of the JW Marriott Marquis with 360-degree views of the city and the glittering Burj Khalifa, Hotel Cartagena makes a show-stopping spot for exciting NYE festivities. The menu allows diners to navigate the explosive flavours of Latin America and beyond, with everything from lobster to truffle-filled empanadas, heady concoctions and the restaurant and lounge's legendary birdcage desserts. Much-loved resident DJ Kio will be on the decks while Mrs Buendia's dancers will keep everyone entertained.

December 31 from 9pm-1am. AED 799 for the house beverage package and AED 899 for the premium package. Contact +971 4 560 1799.





LA FONTANA, WHITE ORCHID, SETTE, IBN MAJED & ELLORA BY VIKAS KHANNA

Experience a one-of-a-kind culinary celebration that features various signature dining outlets at JA The Resort. A specially curated five-course menu has been created for New Year's Eve, with live music and entertainment for all ages. End the night with a glass of bubbles at midnight and the resort's signature fireworks. The dinner also includes complimentary entry to the New Year's Countdown party at Captains Beach Bar & Restaurant.

December 31 from 7pm. AED 950 per person inclusive of house beverages. 50% off for kids aged 6-12 years (children under 6 free of charge). Contact +971 4 814 5555.

TRAITEUR BRUNCH, PARK HYATT DUBAI

This bustling brunch comes alive on New Year's Eve, making it the perfect spot to toast to the New Year. Grab a plate and tuck into an extensive selection of international dishes showcasing the signature specials for the hotel's award-winning restaurants. A live band, DJ and their very own fireworks show will make this a night to remember.

December 31, from 8:30pm to 2am. AED 785 per child aged 6 to 12 years (Children below 6 years old dine for free) and AED 1,800 for food and premium beverages. Contact +971 4 602 1814.



BICE RISTORANTE & TERRACE AND BICE SKY BAR



Benvenuto 2021! Ring in the New Year in true Italian style at this renowned eatery. A delectable five-course menu, chic ambience and live music will put you in the party mood as you bring in the new year on a joyous note. For stunning views

of Ain Dubai, hotfoot to the 10th floor of Hilton Dubai Jumeirah and take in front-row seat views of the Arabian Gulf. BiCE Sky Bar will serve a seafood buffet and unlimited beverages.

From 8pm until midnight. AED 700 per person for indoor seating and AED 950 for al fresco seating. Contact +9714 318 2319. At BiCE Sky Bar, AED 1,000 per person for indoor seating and AED 1,350 per person for outdoor seating. Contact +9714 318 2319.



PALAZZO VERSACE DUBAI

This year's theme of 1001 Arabian Nights will bedazzle diners with entertainment, featuring characters such as Aladdin, Jasmine and The Genie.

Guests will be welcomed with canapés on the Mosaico terrace, setting the scene for a remarkable night ahead. From there, head off to one of your favourite restaurants for a phenomenal New Year's Eve dinner. Choose from an international buffet at Giardini, a romantic Italian five-course dinner at Vanitas, or a magnificent Persian essenced five-course menu at Enigma. The after party continues at the Central Pool, where you sing and dance the night away, bringing in 2021 on a marvelous note. DJ Tim and a live band will entertain guests all through the night, with plenty of 1001 Arabian Nights surprises thrown in for marvelous measure.

Various price packages available. Contact +9714 556 8805.

4 WAYS marvellous mincemeat

Take a jar of shop-bought mincemeat and use it to revamp pies, cookies, pancakes and even cheese toasties

recipe ESTHER CLARK photograph DAVID MUNN

Stuffed mince pie pancakes

SERVES 4 PREP 15 mins COOK 15 mins EASY V

Combine **200g self-raising flour**, **1½ tsp baking powder**, **1 tbsp caster sugar** and a pinch of salt in a bowl. Make a well in the centre and whisk in **3 large eggs**, **25g melted butter** and **200ml milk** until smooth, then pour into a jug. Heat a knob of butter and a small drizzle of oil in a large frying pan. Pour in 8cm rounds of batter and spoon **1 heaped tsp mincemeat** into the centre of each – you'll need to do this in batches. Use a little batter to cover the mincemeat, then cook for 2 mins until golden. Flip and cook for 2 mins more, keeping the pancakes warm in a low oven while you cook the rest. Mix **200ml double cream** with **2 tbsp icing sugar** and **2 tbsp brandy**. To serve, stack three pancakes on each plate and top with the brandy cream, **2 crumbled shortbread biscuits** and a dusting of icing sugar.

PER SERVING 516 kJals • fat 29g • saturates 16g • carbs 50g • sugars 23g • fibre 2g • protein 9g • salt 0.9g

Mincemeat cookies

MAKES 12 PREP 15 mins plus cooling
COOK 10 mins EASY V *

Heat the oven to 180C/160C fan/gas 4. Beat **125g softened butter** with **100g dark brown soft sugar**, **50g golden caster sugar** and **½ heaped tsp fine sea salt**. Beat in **1 medium egg**, **1 tsp vanilla extract** and **5 tbsp mincemeat**. Stir in **220g plain flour** and **½ tsp bicarbonate of soda**. Chill for 20 mins. Scoop tablespoons of the mixture onto two lined baking sheets, leaving a bit of space between each so they can spread. Bake for 10-12 mins, or until the cookies are just firm around the edges but still soft in the middle – they will firm up as they cool. Transfer to a wire rack and leave to cool.

PER COOKIE 224 kJals • fat 10g • saturates 6g • carbs 31g • sugars 17g • fibre 1g • protein 3g • salt 0.6g



Cinnamon swirl mince pies

MAKES 12 **PREP 30 mins** plus chilling
COOK 20 mins **EASY** **V** 



Heat the oven to 200C/180C fan/gas 6. Unroll a **320g sheet of all-butter puff pastry** on a lightly floured surface, then roll out to a 45 x 30cm rectangle. Combine **2 tbsp golden caster sugar** with **1½ tbsp ground cinnamon**, sprinkle over the pastry, then roll up lengthways to create a long log. Cut into 24 x 2cm-thick rounds, then lightly roll each one out until you have discs large enough to fit the holes of a 12-hole non-stick mini muffin tin (if the tin isn't non-stick, brush with **melted butter**). Put half the discs into the holes of the tin, pressing them into the bases and up the sides. Divide a **400g jar mincemeat** between the cases, then top each with one of the remaining discs. Chill for 30 mins. Brush with **1 beaten egg** and bake for 20-25 mins or until golden.

PER PIE 225 kcal • fat 10g • saturates 4g • carbs 32g • sugars 24g
• fibre 2g • protein 2g • salt 0.2g



gf tip

Vegetarian mincemeats are readily available in supermarkets, or online.

Mincemeat & cheese toasties

SERVES 2 **PREP 5 mins** **COOK 10 mins** **EASY** **V**

Mix **100g grated mature cheddar** with **2 heaped tbsp mincemeat** and **3 sliced spring onions**. Spread **4 slices sourdough** with **1 tsp mayonnaise** each. Put two of the slices mayo-side down on a board and spread the other side with the cheese mixture. Sandwich with the other slices so the mayonnaise is on the outside. Heat a large non-stick frying pan over a medium heat. When hot, fry the toasties for 3-4 mins on each side, weighing them down with a heavy-based pan, until crisp and golden and the cheese is melted. Cut in half and serve.

GOOD TO KNOW calcium
PER SERVING 743 kcal • fat 33g • saturates 12g • carbs 83g • sugars 17g • fibre 4g • protein 28g • salt 2.6g





Waste less

Be more mindful of food waste with tips from Alex Head of Social Pantry (socialpantry.co.uk). Just a little planning makes a big impact

Green up your table

'Embrace foliage – use leaves and plants with candles for a beautiful table setting. You could even handwrite place names on winter leaves using gold pen. Anything green can then be composted. Just make sure you don't use anything too prickly, or unsafe around food.'

Plan, and then plan some more

'Christmas is a time to embrace your shopping list and enjoy the planning process – this will stop you from buying things you don't need. Get organised and write a meal plan. Include your leftovers, overlap ingredients where you can and try recipes that use up what you already have in your cupboards and freezer.'

Skip peeling

'Many foods we'd normally peel don't actually require it, and those peels equal a lot of food waste. Add plenty of herbs, garlic or seasoning and cook everything through properly and no one will notice.'

Really love your menu

'Choose items for your festive lunch menu that everyone really loves to eat, and dishes that can easily be transformed into something new if you have any leftovers. That way, everything will be eaten at some point and not just thrown out and wasted after the big day.'

HOW MUCH DO YOU NEED TO BUY FOR CHRISTMAS DINNER?



Turkey

A 2.5kg crown feeds six, or a 3-4kg turkey feeds six-eight



Gravy

100ml per person is a good amount



Parsnips

One medium parsnip each



Carrots

One medium each will do



Roast potatoes

Two small or one large potato each is plenty, or increase if you want leftovers



Sprouts

Four-six per person – if they're sprout lovers!

HOW TO HAVE A green Christmas

Food waste, single-use plastic and recycling aren't particularly festive subjects, but Christmas can be a time of excess and expense, so it's worth pausing for thought and making a few tiny changes to your kitchen to save yourself some money and be more planet-friendly

8 IDEAS FOR A MORE sustainable Christmas



Beth Noy of zero-waste shop Plastic Freedom (plasticfreedom.co.uk) has plenty

of ideas on how to make your Christmas kitchen more sustainable, from repurposing items to replacing single-use plastics. You could also use some of these tips to make your own DIY gifts and stocking fillers.

1

Invest in reusable storage

'Stainless steel boxes, glass jars and silicone bags are brilliant ways to store food. The bags in particular are good for packing food flat and stacking in the freezer. Food stored properly will stay fresher for longer, too.'

2

Get to grips with wax wraps

'These can be used for so many things, from packing lunches and storing half-cut veg to making piping bags. Use them as gift wrap if you're making edible gifts this year – you'll essentially be giving two gifts in one package.'

3

Make your own basics

'Cut down on the amount of packaging you bring home by making basics such as bread, pizza dough, hummus, sauces and jams yourself.' Find out how at bbcgoodfoodme.com



Use up your leftovers



Potted ham

SERVES 8 **PREP** 20 mins plus chilling
COOK 5 mins **EASY** 🌱

Gently melt **250g unsalted butter** in a small pan, then leave to settle. Slowly pour the clear yellow fat into a small bowl or jug, discarding the milky liquid left in the pan. Finely shred **500g cooked ham**. Mix with **a chopped bunch of parsley, a small pinch of ground cloves, a pinch of yellow mustard seeds, 1 tbsp cider vinegar**, two-thirds of the butter and a little sea salt. Divide between eight small ramekins. Press and flatten, then pour over the rest of the butter. Chill until the butter is solid. *Will keep, covered in the freezer, for up to three months. Defrost before serving.* Dip in a bowl of hot water, turn out onto plates and serve with **toast, cornichons** and **chutney**.

PER SERVING 316 kcs • fat 29g • saturates 17g • carbs 1g • sugars 5g • fibre none • protein 14g • salt 2.1g



Refried roast potatoes

SERVES 4-6 **PREP** 5 mins
COOK 10 mins **EASY** V

Heat **1 tbsp oil** in a large frying pan over a medium heat and fry **10 small halved pickled onions** for 3-4 mins until caramelised. Add **1/2 tsp cayenne** and **the leaves from a few thyme sprigs**, then tip in **500g leftover roast potatoes** and another 1 tbsp oil. Use the back of a wooden spoon to squash each potato slightly. Leave to fry for 3-4 mins, then toss. Add another 1 tbsp oil, toss and fry again until extra crispy. Season to taste and serve warm.

GOOD TO KNOW gluten free
PER SERVING (6) 194 kcs • fat 10g • saturates 5g • carbs 22g • sugars 1g • fibre 2g • protein 2g • salt 0.1g

CHECK YOUR FRIDGE

According to WRAP (The Waste and Resources Action Programme, wrap.org.uk), the easiest thing you can do to create less food waste is to set your fridge temperature between 0-5C. On average, fridges are set at 7C, but this lowering of the temperature can make your food last for up to three days longer.



Turkey rice pot

SERVES 4 **PREP** 15 mins
COOK 20 mins **EASY**

Pour **500ml hot chicken stock** into a large pan and bring to the boil. Add **250g long grain rice** and **300g chopped cooked turkey**. Return to the boil, then simmer for 12-15 mins. Cover and set aside. Put **250g spinach** in a colander and pour over hot water to wilt. Drain, squeeze out any liquid and put in a bowl. Put **2 carrots cut into matchsticks** in another bowl, then dress both with **1/2 tsp sesame oil** and **1/2 tsp sesame seeds**. Heat **2 tbsp vegetable oil** in a non-stick pan and fry **4 eggs**. To serve, top the turkey rice with the vegetables, eggs and **2 tbsp chilli sauce**.

GOOD TO KNOW healthy
PER SERVING 537 kcs • fat 17g • saturates 4g • carbs 60g • sugars 5g • fibre 3g • protein 39g • salt 1.3g

4

Choose wisely

'Items that we use every day can be swapped for sustainable options. Opt for recycled aluminium foil and FSC-certified baking parchment, roasting bags and paper cases – they reuse waste from other products in a more sustainable way.'

5

Start composting

'All produce scraps can be used on your garden if you compost them, as they break down into the soil. Plus, it's easy and saves a lot of waste from going in the bin.'

6

Switch your cuppa

'Tea and coffee are often sold in plastic – even teabags can contain it. Buy yours loose and brew in a teapot or reusable teabag. Loose tea is great for gifting in a pretty box, too.'



7

Ditch disposable kitchen paper

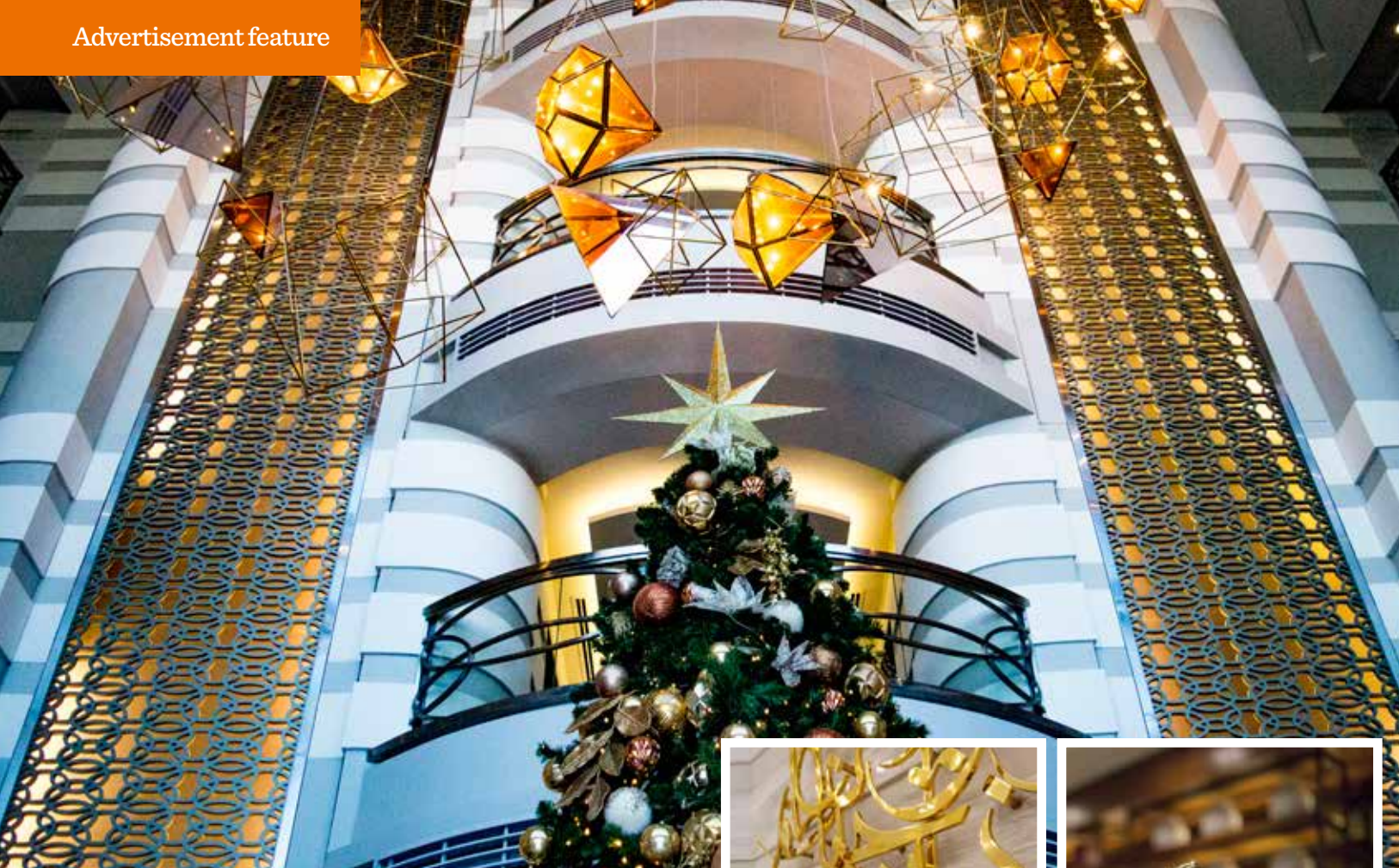
'Reusable "unpaper" towels can be cleaned in the washing machine when you're done, saving money and cutting down on waste.'



8

Scrub up better

'Washing-up sponges often contain and are packaged in plastic, but reusable sponges can be put in the wash when they're dirty, and natural dish brushes made from wood and coconut fibres can go in your compost bin to break down into earth.'



FESTIVE CELEBRATIONS AT SHERATON MALL OF THE EMIRATES

Let Sheraton Mall of the Emirates put you in the festive mood with these joyful happenings

'Turkey to Go' Straight to Your Door

Cooking a roast turkey with all the trimmings can be quite stressful, especially this time of year. Take a break from Christmas preparations and pre-order your festive fare from Besh Turkish Kitchen. Set the table with a succulent oven-roasted stuffed turkey (6-7kgs, serves 6-8 guests) and accompanying traditional sides including crispy roast potatoes, brussel sprouts, rich gravy and cranberry sauce. To make life even easier, opt for delivery straight to your door or have your turkey ready for pick up from their central location at Mall of the Emirates.

Available from December 10 to January 7. AED 549 for the turkey with trimmings and home delivery for an extra AED 100. 48 hours advance order required.

Christmas Brunch

Gather loved ones for a sumptuous meal at Besh. Journey through live cooking stations brimming with all your festive favourites. For a memorable experience, dine al fresco and take in the panoramic views of Dubai. Don't miss Santa's visit as he distributes gifts to children. Live entertainment and the kid's corner make Christmas day all the more fun for the whole family.

Time: December 25 from 1pm.

Price: AED 299 for the beverage package, AED 199 for the soft beverage package and AED 99 for kids (6-12 years old).



NYE Celebrations

Toast to 2021 with a fabulous four-course dinner, live entertainment and incredible vistas of the city. There's something in store for those who wish to ring in the New Year with a stylish rooftop party. With a 360-degree view of the breathtaking Dubai skyline, enjoy uninterrupted views of the fabulous fireworks display as you indulge in a variety of canapés and beverages. Raise a glass at the stroke of midnight and begin the New Year in style. The DJ will bring in the New Year with vibrant tunes while skilled Acrobats and Brazilian dancers entertain guests throughout the evening.

Time: December 31 from 8pm.

PACKAGES:

Set Menu at Besh: AED 349 for the house beverage package, AED 299 for the soft beverage package and AED 175 for children aged 7-12 years.

Sanctuary Rooftop: AED 549 for the house beverage package and AED 450 for the soft beverage package. Kids not permitted around the pool area.

Take two packages in one: AED 750 for the house beverage package and AED 650 for the soft beverage package.

The celebration at Sanctuary Rooftop is 21 years of age and above. Families can enjoy their own dedicated after party on Besh terrace or enjoy the firework display at the indoor viewing area on the 24th floor.

Make-ahead sauces

This trio of traditional sauces is the perfect finishing touch to your Christmas meal. Make them a couple of days in advance to keep things simpler on the day

Mulled cranberry & apple sauce

Wild mushroom & madeira gravy

Creamy brioche bread sauce

Wild mushroom & madeira gravy

SERVES 6-8 **PREP** 10 mins
COOK 1 hr **EASY** V ✨

2 tbsp olive oil
6 whole shallots, peeled
1 large carrot, peeled and chopped
3 thyme sprigs
2 bay leaves
30g dried wild mushrooms
½ tbsp light brown soft sugar
2 tbsp plain flour
4 tbsp brown miso
1 tbsp balsamic vinegar
1 tbsp tomato purée
100ml madeira
700ml fresh vegetable stock

1 Heat the oil in a frying pan. Add the shallots, carrot, thyme, bay leaves and dried mushrooms and fry over a medium heat for 5-7 mins or until deep golden brown. Scatter over the sugar and cook until beginning to caramelise. Stir in the flour and combine well, then add the miso, balsamic vinegar, tomato purée and madeira and cook for 2 mins. Pour over the stock a little at a time, stirring as you go.
2 Simmer everything together, uncovered, for 30 mins or until you have a fairly thick gravy. Sieve into a clean saucepan. Season to taste and warm through when ready to serve. *Leave to cool completely, then freeze for up to three months or chill for up to three days. Reheat thoroughly in a pan to serve.*

GOOD TO KNOW low fat
PER SERVING 88 kcals • fat 4g • saturates 1g •
carbs 9g • sugars 5g • fibre 1g • protein 2g • salt 1.2g



Take two jugs of gravy to the table – keep one veggie and whisk the carving juices from whatever meat you've roasted into the other.

Creamy brioche bread sauce

SERVES 8 **PREP** 10 mins plus infusing
COOK 10 mins **EASY** V

220g brioche, torn into pieces
1 onion, peeled and halved
10 cloves
600ml whole milk
2 bay leaves
½ tsp black peppercorns
2 thyme sprigs
2 large garlic cloves, lightly bashed
30g butter
3 tbsp extra-thick double cream
grating of nutmeg

1 Put the brioche into a food processor and blitz to fine breadcrumbs. Set aside.
2 Stud the onion with the cloves and put in a saucepan with the milk, bay, peppercorns, thyme and garlic. Bring to the boil, then quickly remove from the heat and set aside for 30 mins-1 hr to infuse. Strain and return the liquid to the pan.
3 Add the breadcrumbs and butter to the milk and simmer for 5 mins, stirring continuously until thickened and creamy. Stir through the cream and finely grate in a generous amount of nutmeg, then season. *Make up to three days in advance and keep chilled in a covered bowl. Reheat on the hob or for 3 mins, or covered, in the microwave.*

PER SERVING 243 kcals • fat 18g • saturates 11g •
carbs 15g • sugars 6g • fibre 1g • protein 6g • salt 0.5g

Mulled cranberry & apple sauce

SERVES 8 **PREP** 5 mins plus infusing
COOK 20 mins **EASY** V ✨

200ml non-alcoholic red wine
1 cinnamon stick
½ orange, rind peeled, then juiced
5 cloves
1 tsp ground ginger
2 star anise
1 small cooking apple, peeled, cored and cut into 1cm pieces
200g fresh or frozen cranberries
150g light brown soft sugar

1 Bring the non-alcoholic red wine to a gentle simmer with the cinnamon, orange juice and rind, cloves, ginger and star anise. Once steaming, remove from the heat and leave to infuse for 30 mins.
2 Strain into another pan, discarding the aromatics, and add the apple, cranberries and sugar. Bring to a simmer. Bubble for 10-15 mins until the berries start to burst, and the apple is soft. The sauce will thicken as it cools – you can add a splash more orange juice or water to loosen, if you like. *Make ahead and freeze, or keep in the fridge for up to four days. Bring to room temperature to serve.*

GOOD TO KNOW low fat • gluten free
PER SERVING 104 kcals • fat 0g • saturates none •
carbs 20g • sugars 20g • fibre 1g • protein 0.3g •
salt 0.02g

CELEBRATE THE FESTIVE SEASON at JW Marriott Marquis Dubai

'Tis the season to be jolly! The world's tallest 5-star hotel, also known as Dubai's Destination of Exceptional Taste, has plenty of distinctive festive offerings specially crafted in celebration of the year-end festivities

FESTIVE SPECIALS

Turkey Takeaway

Savour a traditional turkey prepared by a team of award-winning chefs, served with trimmings including chestnut apple stuffing, bacon-wrapped chipolata sausages, mashed potatoes and roasted maple-glazed vegetables.

Serves between 8-10 guests. From AED 795 at La Farine Café & Bakery. Advance payment or a credit card guarantee through Restaurant Reservations is required. Orders must be made a minimum of 48 hours in advance. Dessert and delivery are not included in the price.

Festive Afternoon Tea at La Farine Café & Bakery

Relax amongst the cosy surroundings of La Farine Café & Bakery with this special edition of Afternoon Tea, featuring a medley of sweet and savoury treats. Tuck into Christmas cookies, stollen and gingerbread served with your choice of Tchaba tea.

December 4-31, from 1-6pm. AED 250 per couple.

FESTIVE DINING

Festa Italiana - Festive Evening Brunch at Positano

Celebrate Christmas Eve the Italian way with an evening brunch inspired by coastal Italian cuisine. Sample an extravagant array of Italian specialities, ranging from antipasti and handmade pasta cooked à la minute, to a dessert room filled to the brim with Italian classics such as panna cotta, gelato cassata and decadent sweet bites.

December 24 from 6-11pm. AED 195 per person, including soft beverages.

Winter Wanderlust Brunch

Dubai's favourite party brunch served with a seasonal twist. Embrace your inner wanderlust and embark on a celebratory adventure. Known to be a one-stop culinary journey around the world, this lively Friday brunch offers more than seven live cooking stations, and a variety of beverage stations, serving Wanderlust favourites and traditional festive treats. Experience #SomethingCiao at the little Italy corner or feast your way through delish barbeque while grabbing one of Nathan's festive hot dogs from New York. Music curator and Resident DJ Adam J will be on the decks with amazing live beats.

December 25, from 1-4pm. AED 425 per person, including house beverages.



Festive International Buffet at Kitchen6

Indulge in an extensive festive spread with six interactive live cooking stations. Known for its casual and family-friendly ambience, this award-winning restaurant is open for lunch and dinner offering guests a perfect place to celebrate the holidays.

December 24 and 25 from 7-11pm. AED 225 per person, including soft beverages. Christmas Lunch Buffet on December 25 from 12.30-3.30pm. AED 275 per person, including soft beverages. Children above 6 years enjoy 50% off and children below 6 eat for free.

Festive Backyard Brunch at Café Artois

Head down to Bridgewater Tavern for a laid-back Friday afternoon in the sun with comfort food, refreshing beverages and fantastic live entertainment. Diners can feast their way through short ribs and chorizo sausages. Loaded pavlovas will be served in various delicious flavours, leaving those with a sweet tooth in awe. This new brunch offering spreads across Bridgewater Tavern all the way to Café Artois, allowing guests to take in the splendid Dubai Canal views.

AED 425 per person, including house beverages. AED 112.50 for children between 6 to 12 years. Children below the age of 6 eat for free.

New Year's celebrations at the Destination of Exceptional Taste

Join us at the Vault and enjoy a buzzing atmosphere and crafted concoctions inspired by old-time classics and infused with the latest trends and blends. The Vault's elegant setting and stunning city views, will make this a night to remember.

December 31 from 7-11pm. AED 500 per person, including canapés and house beverages. Free entrance after midnight. Table reservations are subject to minimum spend.

Alternatively book one of our dining experiences:

- Elegant Prime68 steakhouse with views over the Dubai firework
- Authentic Italian cuisine at Positano
- Award-winning international cuisine at Kitchen6.

TOMMY'S TWIST

CHRISTMAS BEEF

BBC chef **Tommy Banks** cooks a quick Christmas centrepiece that doesn't compromise on impact or luxury

photograph ROB STREETER

There is no doubt that fillet is the most tender cut of beef, but what you gain in texture you lose in flavour, so I've cranked things up on this quick and easy roast, giving the fillet a deep, umami-rich glaze and crust of crispy onions to turn it into a real showstopper.

Ale-glazed beef fillet with a crispy onion crust

Ask for the middle of the fillet, sometimes called the barrel cut, for this recipe. It's of a uniform thickness throughout, which not only looks neat but guarantees even cooking. Malt extract adds a deep, almost nutty flavour to the glaze. You can find it in health food shops, or at a stretch, you can swap it for a tablespoon of treacle.

SERVES 5 PREP 30 mins

COOK 1 hr EASY

For the beef

100g crispy fried onions (available in some supermarkets or online)

1 tbsp sunflower oil

800g beef fillet, cut from the centre

For the glaze

500ml non-alcoholic pale ale

180g malt extract

50g yeast extract

1 tbsp soy sauce

1 tbsp sherry vinegar

For the carrots

400g Chantenay carrots

50g unsalted butter

2 tbsp fennel seeds

200g baby spinach

1 To make the glaze, whisk all the ingredients together in a saucepan. Bring to the boil and simmer for 25-30 mins to reduce until sticky. Meanwhile, crush the onions with a pestle and mortar, or blitz in a food processor until you get a fine crumb.

2 Heat the oven to 180C/160C fan/gas 4. Generously season the beef all over. Heat the oil in a frying pan over a high heat and spend 10 mins searing the beef well on all sides. Remove from the pan (setting the pan aside to cook the carrots later), then sit the beef on a wire rack in a roasting tin. Brush all over with some of the glaze, roast for 10 mins, then turn it over and do the same again, reserving some of the glaze for brushing over at the end. If you want the beef rare and you have a meat thermometer, the core temperature should be 52C. For medium-rare, roast for another

10-15 mins – the core temperature should be 55-60C. Cover the beef and let it rest for 15-20 mins.

3 Meanwhile, boil the carrots in salted water for 5-7 mins until just tender, then drain. Tip the carrots into the frying pan you used to sear the beef along with the butter and fennel seeds. Fry over a medium heat until golden, then add the spinach, any resting juices from the meat and 1 tsp of the beef glaze. Cook until the spinach has wilted.

4 To serve, scatter the crispy onions on a tray or plate. Brush the beef again with the glaze and roll it in the onions. Sit on a board, carve into thick slices and serve with the carrots and spinach.

GOOD TO KNOW folate • iron • 1 of 5-a-day

PER SERVING 596 kcals • fat 24g •

saturates 11g • carbs 44g • sugars 26g •

fibre 3g • protein 44g • salt 3.4g

gf tip

To make a gravy, bring 400ml beef stock to the boil along with 1 tsp of the glaze and cook until the glaze has dissolved. Mix 1 tbsp cornflour with 1 tbsp water to make a paste and stir into the enriched stock. Simmer for a few minutes until thickened.

Shoot director RACHEL BAYLY | Food stylist MYLES WILLIAMSON | Stylist OLIVIA WARDLE



Tommy Banks is chef-owner at The Black Swan in Oldstead (blackswanoldstead.co.uk) and Roots in York (rootsyork.co.uk). His book, *Roots* (Seven Dials), is out now. [@tommybanks8](https://twitter.com/tommybanks8)





**OUR
SPARKLING
CHRISTMAS
COVER STAR**

MAKE IT MAGICAL

Meet our star turn for Christmas 2020, a towering beauty of gently spiced, soft sponge, layered with fluffy vanilla buttercream and caramel, adorned with glittering sprinkles. We think you'll agree, this cake is something special

recipe CASSIE BEST *photographs* JONATHAN GREGSON





MAKE IT SMALLER

This recipe can be easily halved to make a smaller cake. Instead of creating a fault-line effect, simply cover the sides with sprinkles.

step-by-step

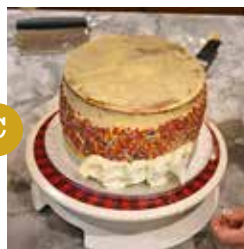
A



B



C



D



E



F



Sprinkle & spice caramel fault-line cake

Fault-line cakes have been a hot trend in 2020, and with our easy step-by-step recipe, you can create your own for a festive centrepiece. It's worth investing in some special baking equipment to make this cake (see our tips, right), and in finding suitably glitzy sprinkles.

SERVES 18-20 **PREP 50 mins** plus cooling and chilling **COOK 1 hr**
MORE EFFORT **V** ***** sponges only

200ml whole milk
4 tbsp golden syrup
300ml vegetable oil, plus extra for the tins
500g plain flour
4 tsp baking powder
500g light brown soft sugar
2 tsp ground cinnamon
4 small pinches of ground cloves
400ml buttermilk (if you can't get buttermilk, use 300g Greek yogurt mixed with 100ml milk)
4 medium eggs
2 tsp vanilla extract
For the buttercream icing and caramel layers
500g slightly salted butter, softened
1kg icing sugar
2 tsp vanilla extract
splash of milk (optional)
150g canned caramel
For the decoration
50g sprinkles (we used a mixture of gold, bronze, and metallic purple, red and turquoise – a mixture of different colours and shapes will give the best result), plus extra for the top (optional)
edible gold decorating pen, or edible gold lustre mixed with a few drops of clear spirit

1 Put half the milk and half the golden syrup in a saucepan and bring to a gentle simmer. Stir until combined, then remove from the heat and set aside to cool. Or, heat the mixture in a heatproof jug in the microwave for 1 min. Meanwhile, oil two 20cm loose-bottomed cake tins, and line the bases with baking parchment (if the tins are less than 4cm deep, line the sides with a tall ring of baking parchment, too). Heat the oven to 180C/160C fan/gas 4.

2 For the sponges, you'll need to use half the ingredients for the first batch of cakes, then the remaining ingredients for another batch, to make four sponges in total. For the first batch, tip 250g flour, 2 tsp baking powder, 250g sugar, 1 tsp cinnamon and 2 pinches of ground cloves into a large bowl with $\frac{1}{4}$ tsp fine salt. Whisk together, breaking up any large lumps of sugar to create an even, sandy mixture.

3 Whisk together 150ml of the oil, 200ml buttermilk, 2 eggs and 1 tsp vanilla in a large jug. Add the cooled milk and syrup mixture, and whisk again. Gradually whisk the wet ingredients into the dry until smooth. Divide between the tins. Bake for 25-30 mins, or until a skewer inserted into the middle of each sponge comes out clean.

4 Leave the sponges to cool in the tins for 10 mins, then invert onto a wire rack (so the bases become the tops), peel off the parchment and leave to cool completely. Clean, oil and line the tins again as described in step 1, and repeat steps 1-3 to make two more sponges. Leave all four sponges to cool completely.

Once cooled, the sponges can be wrapped and stored in a cool place for up to three days, or frozen for up to two months.

5 To make the buttercream icing, put the butter and half the icing sugar in a large bowl. Mash roughly with a spatula, then beat with an electric whisk until smooth and pale. Add the remaining sugar, the vanilla, and the milk to loosen the mixture to a spreadable consistency, if needed. Beat again until smooth. Transfer half the buttercream to a second bowl and set aside.

6 Working with the first bowl of buttercream, spread a few tablespoons in the centre of a 20cm cake board or stand, and put one of the sponges on top, upside-down, so the flat base is on top. Spread over a quarter of the buttercream, followed by a third of the caramel. Top with another sponge, then another layer of buttercream and caramel, then repeat the process with a third sponge. Place the final sponge on top, upside-down, so you have a flat surface. Cover the entire

cake in a very thin layer of the buttercream, using what remains from the first bowl – don't worry about making it neat, as any crumbs trapped in the icing will be covered in the final coat. Chill the cake for 30 mins until the icing is firm.

7 Stand the chilled cake in a baking tray or large roasting tin (this will catch the sprinkles while you're decorating). Using the second bowl of buttercream, spread some onto the cake to make a wide belt around the middle – this is easiest with a small offset spatula (pic A). Press the sprinkles onto this band of icing using the palm of your hand until the entire belt is covered and the icing is no longer visible (pic B). Chill for 20 mins more until the icing and sprinkles are firm.

8 Using a small palette knife or offset spatula, dollop most of the remaining buttercream below and above the belt of sprinkles (pic C), then spread into thick bands that meet or slightly overlap the belt of sprinkles (pic D). Use a cake scraper or the side of a large palette knife to smooth the bands of icing, turning the cake as you go, slightly edging over the sprinkles to create the impression of a fault line with sprinkles beneath (pic E). Don't worry about the edges being too neat – a rough edge adds to the effect.

9 Cover the top of the cake with the remaining buttercream, using a small palette knife or cake scraper to smooth it. Use the gold decorating pen (or lustre and spirit mixture, plus a clean paint brush) to highlight the edges, including the inside edges, of the plain icing bands (pic F). If you like, you can also decorate the top of the cake with extra sprinkles. *Best eaten within two days, but will keep in the fridge for up to five days. Leave to stand at room temperature for at least 1 hr before serving.*

PER SERVING (20) 786 kcs • fat 38g • saturates 15g • carbs 105g • sugars 85g • fibre 1g • protein 6g • salt 0.9g

gf tip

BAKE LIKE A PRO

While it's not essential, keen cake bakers may want to invest in the below. They don't cost much, and will take your baking and decorating to the next level.

● Cake board

A 20cm cake board will make the cake much easier to assemble, and transfer to and from the fridge. If you like, you can cover the board with icing so it's not visible when the cake is fully decorated, then just pop it on a nice stand or serving plate.

● Cake turntable

Icing a cake is so much easier with a turntable, as you can spin the cake in a steady, smooth motion.

● Icing scraper

Get flawlessly smooth icing using a scraper. If you don't have one, you can make your own by cutting a piece of thick plastic into a rectangle about the size of a passport.

● Small offset spatula

This will make applying icing to the side of the cake much easier.

CHEESE OF EUROPE

ANYTIME, ANYWHERE, ANYHOW

Rendez-Vous with the cheeses of France

Le Bleu

DID YOU KNOW ?

#1

Bleu cheese is mostly made of whole cow's milk. However, did you know that some Bleu cheeses are also made of ewe's and goat's milk? Such as Roquefort.

Bleu cheese was originally produced in caves as it was here that mould was more naturally present.

#2

#3

King Charles VI of France, also known as the Mad King, was a lover of Bleu cheese!

Did you know that how long Bleu cheese is aged for makes a big difference to the result? The longer a Bleu cheese ages, the drier it will get. Like for example, Bleu d'Auvergne.

#4

#5

Do you know why Bleu cheese can have a salty taste? Because salt is added so that it can act as a preservative and prevents unwanted bacteria from developing. The salt is also the reason why it tastes amazing with honey, as it is a salty-sweet combination, we suggest you try Fourme D'Ambert with honey !

The blue mould veining in the cheese is produced by piercing it with long needles to create air passages. This allows the mould to grow and circulate throughout the cheese by creating blue veins.

#6



BREAKFAST

Looking for a savoury breakfast?
Add some Fourme d'Ambert cheese
to your regular omelette.

SNACK

For a snack, try
Bleu d'Auvergne topped with
golden raisins on ginger bread.

DINNER

Upgrade your pasta dish
by adding some Roquefort
with cream and walnuts.

AFTER DINNER

End your dinner on a sweet
note by adding Fourme
d'Ambert and pear compote
to your brioche !

ON THE GO

Looking for a quick on-the-go meal?
Make French madeleines and add some
tasty Bleu D'Auvergne for a kick!

HOW TO CHOOSE YOUR BIRD

WAITROSE'S GUIDE TO FINDING THE ONE THAT SUITS YOUR CELEBRATIONS BEST

WAITROSE & PARTNERS TURKEYS COME IN A VARIETY OF SIZES SO YOU CAN CHOOSE THE ONE THAT SUITS YOUR MEAL SPREAD



WHOLE TURKEY

The traditional Christmas Day centrepiece, a whole bird gives guests a choice of juicy breast meat, crispy legs and wing meat. Dressed with all the trimmings, and carved at the table, it will add a real sense of theatre to the occasion. You can use leftovers for Boxing Day cold cuts and sandwiches, and make a hearty stock and gravy from the bones.

We offer free-range fresh turkeys starting at AED 49 per kg.

Tips for Stuffing the turkey

If stuffing, with traditional sausage meat or similar, carefully fill the neck end, being careful not to tear the skin. Use a couple of cocktail sticks to secure any loose skin when finished. Remember to weigh the bird after it's been stuffed for accurate cooking times.

You can also stuff the turkey cavity with flavour – bay leaves, herbs, citrus fruit, and onion. As the bird roasts, these will soften and release lots of steam to keep the bird moist.

TURKEY CROWN

If you need a big bird but oven space is an issue, a smaller turkey plus a crown or joint can be a good solution. Those who prefer lighter-tasting white breast meat can opt for a crown of breast meat on the bone (prepared with or without a leg or wing). A crown needs a shorter cooking time than a whole turkey, and its compact shape is ideal if you're pushed for oven space.

Our easy-carve crown comes in a roasting bag, which locks in all the natural juices as it cooks, making it even easier to serve a delicious turkey.

We offer a Fine Fair Turkey Crown with Maple & Chestnut Stuffing AED 135.

AN ALTERNATIVE STARRING ROLE

Start a new tradition by serving an alternative bird or seasonal meat as your centrepiece, or even alongside your turkey. We've got plenty to inspire you – from a juicy British beef rib to roast slowly in the oven, or partridge to perfectly pair with a light gravy.

GET AHEAD WITH YOUR ACCOMPANIMENTS

You can also make time by making some in advance to and freeze or refrigerate until you need them. From Christmas stuffing, sauces and sides, take a look at our easy-to-prepare recipes at waitrose.ae

WAITROSE
& PARTNERS

SHARE OUR *celebration* CENTREPIECES

The *Good Food* team and some of Britain's top cooks share their favourite celebration recipes so you can enjoy them with family and friends. Whether you're entertaining for Christmas or New Year, we've got the perfect roast for you

photographs TOM REGESTER





* Baked salmon fillet with pickled cranberries, parsley & pistachios

'Pickled cranberries are a great accompaniment as they really balance out an oily fish like salmon – they also add a real Christmassy feel. Adding spices and pistachios to the breadcrumbs gives the crust a punch of flavour that goes perfectly with the cranberries.'



Rick and Katie Toogood



SERVES 6-8 **PREP** 15 mins plus
at least 1 week pickling
COOK 30 mins **EASY**

For the pickled cranberries

300ml cider vinegar
300g caster sugar
340g fresh cranberries
½ tsp whole cloves
½ tsp juniper berries

For the salmon

75g panko breadcrumbs
½ tbsp dried thyme
2 tbsp sumac
1 lemon, zested
5 tbsp olive oil, plus extra for
drizzling
1kg salmon fillet, pin-boned (you
can ask your fishmonger to do
this for you)
60g pistachios, crushed
½ small bunch of parsley, chopped,
to serve

1 Make the pickled cranberries a week or two ahead. Put the vinegar and sugar in a pan over a medium heat and bring to the boil. Stir in the remaining ingredients and continue to boil for 4 mins. Pour the mixture into a 1-litre sterilised jar, or two smaller ones, and seal well, then leave to cool. *Chill in the fridge for at least a week.*

2 Heat the oven to 200C/180C fan/gas 6. Toast the breadcrumbs in a dry frying pan for 2-3 mins until golden and toasted, then tip onto a plate and leave to cool.

3 Combine the breadcrumbs, thyme, sumac, lemon zest and some seasoning in a mixing bowl. Drizzle with the 5 tbsp olive oil and mix in thoroughly.

4 Lay a piece of baking parchment on a baking tray large enough to fit the salmon fillet. Put the salmon fillet skin-side down on top, and carefully spread the crust mixture over the top of the salmon. Don't press the mixture down too much. Drizzle with a little extra olive oil.
5 Bake the salmon for 20-25 mins ideally until it is just cooked and the crust has turned a golden colour. Once cooked, transfer to a serving platter and garnish with the pistachios, some drained pickled cranberries and the parsley. Try serving with buttered greens and roast new potatoes. *For a recipe using up the leftovers, see p119.*

GOOD TO KNOW omega-3

PER SERVING 451 kcal • fat 26g • saturates 4g •
carbs 25g • sugars 18g • fibre 3g • protein 28g •
salt 0.3g



Rick and Katie Toogood are co-owners of fishmongers and restaurant Prawn on the Lawn (prawnonthelawn.com) in London and Padstow, serving seafood and tapas-style fish dishes. In 2018, they opened their third restaurant Barnaby's (barnabyspadstow.com), also in Padstow. [Twitter](#) [Instagram](#) [Facebook](#) @prawnonthelawn







Kolhapuri spit chicken (kala masala roast chicken)

'At this time of year, roasting is so popular – it's a great, relaxed way to eat in winter – and it's how we eat together as a family. A yogurt coating helps to set flavour into the chicken and keeps it succulent when roasting. It's a great dish and the masala wedges are an easy, satisfying accompaniment.' **Rohit Ghai**

SERVES 4 **PREP** 15 mins plus at least 4 hrs marinating **COOK** 1 hr 45 mins **EASY**

1 whole chicken (about 1.4kg)
50ml rapeseed oil, plus extra for the tin, if needed
100g strained yogurt
lime wedges, to serve

For the marinade

1 tbsp garlic paste
1 tbsp ginger paste
½ tsp turmeric
1 tsp chilli powder
1 lime, juiced

For the kolhapuri spice mix

2 tbsp vegetable oil, for frying
1 small whole dried red chili
1 tsp cumin seeds
1 tsp black peppercorns
½ small cinnamon stick
1 tsp coriander seeds
1 tsp mace
1 tsp whole cloves
1 black cardamom pod, seeds removed
1 tsp caraway seeds
1 bay leaf
1 small star anise
½ tsp grated nutmeg
2 green cardamom pods, seeds removed
½ tsp Szechuan peppercorns

1 Mix all the marinade ingredients with 1 tsp salt, rub all over the chicken to cover, then chill for at least 4 hrs, or up to 24 hrs.

2 To make the spice mix, heat the oil in a pan over a medium heat, and add all the spices. Fry for 3-5 mins until smelling toasted, then drain through a sieve and cool, discarding the oil. Grind to a fine powder in a spice blender or using a pestle and mortar, and keep in an airtight jar.

3 Heat the oven to 220C/200C fan/gas 7. Line a baking tray with foil, or lightly oil a roasting tin. Pat the chicken dry with kitchen paper, removing the excess marinade.

Mix the yogurt, oil and all the spice mix together, then rub over the chicken and under the skin. Don't worry if the mix splits a little.
4 Put the chicken, breast-side up, on the tray or in the tin. Roast for 1 hr 30-1 hr 40 mins, basting halfway through the cooking time and covering with foil if it gets too dark, until the juices run clear when a thigh is pierced with a skewer.

5 Remove from the oven, cover with foil and leave to stand for 10 mins before serving. Drizzle with pan juices and serve with lime wedges and the sweet potato wedges (right).

GOOD TO KNOW gluten free

PER SERVING 562 kcs • fat 41g • saturates 8g • carbs 3g • sugars 2g • fibre 1g • protein 47g • salt 1.7g

Black pepper & garlic roasted sweet potatoes

SERVES 4 **PREP** 10 mins **COOK** 40 mins **EASY** **V**

1 small green chilli, finely chopped
2 tbsp fresh or dried curry leaves, roughly chopped
4 garlic cloves, crushed
3 tbsp olive oil
1 lime, juiced

1kg sweet potatoes, scrubbed and cut into wedges

½ small bunch of coriander, stalks and leaves separated and roughly chopped

1 Heat the oven to 200C/180C fan/gas 6. Mix all the ingredients, except the coriander leaves, together in a large bowl with 1 tsp salt and 2 tsp black pepper.

2 Arrange the potatoes, skin-side down, on two baking trays or one large, lined with baking parchment if they're not non-stick, and bake for 30-40 mins until soft inside and crisp on the outside. Season and serve scattered with the coriander leaves.

GOOD TO KNOW vegan • fibre • vit c • 1 of 5-a-day • gluten free

PER SERVING 320 kcs • fat 9g • saturates 2g • carbs 51g • sugars 26g • fibre 9g • protein 4g • salt 1.4g

Rohit Ghai, chef-patron of Kutir (kutir.co.uk) in London and KoolCha (koolcha.co.uk) in Boxpark Wembley, has headed up some of the UK's top Indian restaurants including Gymkhana, Jamavar and Bombay Bustle. At Jamavar, he was awarded a Michelin star faster than any other Indian chef on record. [@chefrohitghai](https://www.instagram.com/chefrohitghai)





Roast pork with sage & double onion stuffing, baked apples & roasties

'Bone-in pork loin is a prime cut, and you've got two options when carving. Firstly, the whole thing can be taken off the bone and the bones can be served separately like ribs, or you can carve the joint into chops and the meat in-between into thick slices.' **Barney Desmazery**



SERVES 8 PREP 50 mins

COOK 2 hrs 30 mins MORE EFFORT

2kg pork loin on the bone (see tip, right), chined and French trimmed, skin scored

1.5kg Maris Piper potatoes, peeled and cut into chunks

sunflower oil, for roasting

8 small apples (like Braeburns)

50g butter

large bunch of sage, leaves picked

For the stuffing

25g butter

1 small onion, finely chopped

1 tbsp dried sage

small handful of sage leaves, finely chopped, plus extra whole leaves to serve

large handful of parsley, roughly chopped

1 pork sausage, meat squeezed out of the skin

50g fresh breadcrumbs

1 spring onion, finely sliced

1 lemon, zested

1 If you have time, season the pork skin the day before with salt, then put in the fridge, uncovered. If you want to get ahead, tip the potatoes into a large pan of cold, salted water, bring to the boil and simmer gently for about 8-10 mins until the potatoes are cooked all the way through but not falling apart. Gently drain the potatoes in a colander, but don't shake them or ruffle them up – just leave them to drain and cool.

Put them in the fridge, uncovered, until ready to roast.

2 To make the stuffing, heat the butter in a saucepan and cook the onion for 10 mins until soft and golden. Tip the onions into a bowl with the all the other ingredients and season with lots of black pepper. Scrunch everything together with your hands and chill until needed.

3 To stuff the pork, see the pics and instructions below.

4 Heat the oven to 240C/220C fan/gas 9. If you haven't already parboiled the potatoes, do so now (see step 1). Sit the pork in a shallow roasting tin (season the pork now if you haven't done it the day before), drizzle the skin liberally with sunflower oil and put it in the oven for 20 mins. Lower the heat to 200C/180C/gas 6 and continue to roast the pork for 1 hr, basting the skin occasionally with the fat from the tin. Remove the tin from the oven and you should have a nice layer of fat in the bottom. Baste the pork again, then carefully pour the fat into another roasting tin and add the potatoes. Use a spatula to turn them in the fat so they are completely coated and put back in the oven for 40 mins, by which time the pork skin should have crackled and the potatoes begun to turn golden. Transfer the pork to a board, uncovered, and leave to rest for 20 mins.

5 While the pork is resting, turn the potatoes, then score a line around each apple and sit them in the sticky pork tin. Dot them with half the butter and roast for 20 mins until they are soft. By then, the potatoes should be golden too.

6 Heat the remaining butter in a pan until sizzling and fry the sage leaves, turning, until crisp, then transfer to a piece of kitchen paper to drain. To serve, arrange the potatoes and apples around the pork and scatter with the crispy sage leaves. Carve the pork into chops.

GOOD TO KNOW 1 of 5-a-day

PER SERVING 565 kJ • fat 23g • saturates 8g • carbs 42g • sugars 10g • fibre 5g • protein 45g • salt 0.4g



BUTCHER'S TALK
We've used the loin on the bone, which is also known as a rack of pork. You can also cook the same recipe with the boned loin which will weigh about 1.5kg and will need 20 mins less in the oven.

How to get perfect crackling

- The better the pork, the better the crackling. Intensively reared pork can be injected with water to increase the weight and keep the meat plump – this is released as it cooks and stops the skin from crackling.
- Deep-scoring the skin and basting the pork with the hot fat as it cooks helps it to blister.
- Salt the skin as soon as you can and up to 48 hours ahead. Salting 'cures' the skin and draws the moisture from it.
- Cooking the pork on a high heat like we have gives great results – just watch it closely at the end so it doesn't burn.

STEP-BY-STEP Stuffing a pork loin



1 Get a long-bladed knife like a carving knife and create a large pocket between the eye of the meat and the bones.



2 Turn the blade of the knife to open up the cavity. You might need to go in at both ends.



3 Use your fingers to push in as much of the stuffing as you possibly can, pushing it right down into the cavity.



Good Food's skills & shows editor began his career as a chef in London, France and Australia. He has worked with many top British chefs over the past decade and is a pro at adapting restaurant recipes to make at home.
@barney_desmazery





Squash, winter herb & crispy butter bean pie

'This has been the Christmas centrepiece in our family for the last couple of years. It looks wonderful in the middle of the table and thanks to the flaky pastry, velvety squash and crispy beans on top, its texture is as interesting as its flavour.'

Anna Jones

SERVES 8 PREP 40 mins plus cooling
COOK 2 hrs MORE EFFORT V

For the pastry

250g plain spelt flour, plus a little extra for dusting

125g cold unsalted butter, cubed
a few sprigs each of rosemary and thyme, leaves picked and finely chopped

1 lemon, zested

25g mature cheddar, grated

1 medium egg yolk

For the filling

700g butternut squash, peeled and cut into 2cm cubes

2 tbsp olive oil

3 bulbs of garlic, cloves separated and peeled

1 tsp balsamic vinegar

1 tbsp runny honey

2 sprigs each of rosemary and thyme, leaves picked and finely chopped, plus extra to serve

220g lancashire cheese or mature cheddar, crumbled or cut into cubes

150g crème fraîche

½ lemon, juiced

1 tbsp wholegrain mustard

small bunch of parsley, finely chopped

dash of vegetarian Worcestershire sauce (optional)

2 large eggs, beaten

For the topping

2 x 400g cans butter beans, rinsed and drained

a drizzle of olive oil

1 lemon, zested

2 sage sprigs, leaves picked and finely chopped, plus extra to serve

1 Put the flour in a mixing bowl, and add the butter and ½ tsp fine salt. Rub gently with your fingertips until the mixture resembles fine breadcrumbs, or blitz in a food processor. Stir through the herbs, lemon zest and cheddar. Beat the egg yolk with 50ml cold water, add to the bowl and mix until it forms a dough. Add more water, 1 tsp at a time, until it comes together into a smooth dough. Wrap and chill in the fridge while you make the filling.

2 Heat the oven to 180C/160C fan/gas 4. Toss the squash pieces with 1 tbsp olive oil and some seasoning. Tip onto a baking tray and roast for 25-30 mins until golden and tender. Leave to cool.

3 Meanwhile, put the cloves of garlic in a saucepan, cover with cold water and bring to a simmer. Cook for 2-3 mins, then drain. Wipe the pan dry, add the garlic back in with 1 tbsp olive oil and fry on a high heat for 2 mins until golden. Add the balsamic vinegar and 100ml boiling water, bring back to the boil then turn down and simmer for 10 mins.

4 Add the honey, most of the rosemary and thyme and a good pinch of salt. Continue to cook on a medium heat for a further 3-5 mins, or until most of the liquid has evaporated and the garlic cloves are coated in a dark syrup.

5 Tip the cooled squash into a bowl and add the cheese, crème fraîche, lemon juice, mustard, parsley, a splash of Worcestershire sauce and the beaten eggs. Add a good pinch of salt and black pepper and gently fold in the garlic cloves.

6 Roll out the pastry on a work surface dusted with flour to 3-4mm thick. Line a 23cm-diameter springform or loose-based cake tin with the pastry, ensuring a little spills over the edges (the pastry is quite short – you can patch up when lining the tin, if needed). Pour the filling into the pastry case.

7 Pat the drained beans dry using kitchen paper, then dress with a little olive oil, most of the lemon zest and a good pinch of salt, then scatter over the squash filling. Finish with the reserved rosemary and thyme, the sage, and a drizzle of olive oil. Bake for 1hr-1hr 10 mins or until the filling has set and the beans have popped, and are crisp. Trim the edge of the pastry to neaten.

8 Remove from the oven and leave to cool a little (about 20 mins), then take it out of the tin. Scatter the remaining lemon zest and more herbs on top and serve warm. Leftovers are great cold, too.

GOOD TO KNOW calcium • fibre • 2 of 5-a-day
PER SERVING 590 kcal • fat 38g • saturates 21g •
carbs 38g • sugars 7g • fibre 8g • protein 20g • salt 1g

Anna Jones is a cook, writer and food stylist, the voice of modern vegetarian cooking and the author of the bestselling *A Modern Way to Eat*, *A Modern Way to Cook* and *The Modern Cook's Year*.

Twitter Instagram @we_are_food



Two-tray Christmas dinner

'Whether your oven is on the small side, or you're celebrating with friends for a mini Christmas before the main event, this two-tray Christmas dinner is a doddle, plus there's minimal washing-up – that has to be a Christmas miracle for the big roast!' **Anna Glover**

SERVES 6 PREP 1 hr
COOK 2 hr 30 mins-3 hrs EASY

For tray one

65g butter, softened, plus 1 tbsp for the gravy
2 tsp ground mace
small bunch of sage, leaves picked and finely chopped
2 garlic cloves, crushed
2-3kg turkey crown
1 large onion, thickly sliced
450g sausagemeat
3 tbsp cranberry sauce, plus extra to serve
75g pitted prunes, finely chopped
8 rashers smoked streaky bacon, halved
4 tbsp non-alcoholic red wine

For tray two

800g Maris Piper potatoes, peeled and halved or quartered
600g parsnips, peeled and cut lengthways into quarters
450g small carrots, trimmed and scrubbed
450g Brussels sprouts, trimmed and halved
150ml vegetable oil
2 tbsp plain flour, plus 2 tbsp for the gravy
4 bay leaves

1 Heat the oven to 190C/170C fan/gas 5. Bring a large pan of salted water to the boil.
2 For tray one, mash the butter, 1 tsp mace, half the sage and all the garlic with some seasoning. Use your hands to separate the turkey meat and skin to create a pocket. Spread half the spiced butter under the skin

and smooth into an even layer, taking care not to pierce the skin. Rub the remaining butter over the skin and season again. Put the onion slices in your second largest roasting tin (tray one), and sit the turkey on top. Roast for 1 hr-1 hr 30 mins in the middle of the oven (1 hr for a 2kg crown, 1 hr 30 mins for a 3kg turkey crown), basting with the butter that pools in the bottom halfway through.

3 Meanwhile, for tray two, cook the potatoes in the boiling water for 8 mins, then add the parsnips and cook for another 3-5 mins until just tender. Lift both out of the pan using a slotted spoon into a wide bowl and leave them to steam-dry. Put the carrots in the pan and cook for 5 mins. Add the sprouts and cook for 2-4 mins more until just tender. Reserve a jug of the cooking water (about 500ml) and drain the carrots and sprouts. Leave to steam-dry.

4 To make the stuffing, mix the sausagemeat, cranberry sauce, prunes, and remaining mace and sage with seasoning. Mix well with your hands, then roll into 16 stuffing balls. Wrap each with a halved bacon slice and chill until needed.

5 When the turkey has had its time, baste again, and add the stuffing balls around it, as far apart as possible to ensure they brown. Move to the bottom of the oven, roasting for another 30 mins. Put a shelf above for the potatoes, and heat the oil in your largest shallow roasting tin (tray two) at the top of the oven for 10 mins.

6 Season the potatoes and parsnips, and sprinkle over 2 tbsp flour. Put a plate over the bowl, hold it down, and shake to toss the spuds and parsnips in the flour. Gently lower them into the hot oil, and spoon over the fat. Roast for 30 mins, turning them halfway through.

7 When the turkey has had 1 hr 30 mins (or 2 hrs for a 3kg turkey crown), check it's cooked through – a digital cooking thermometer should read 70C when inserted into the middle of the breast, and there should be no pink juices when pierced with a skewer. Remove from the tin and leave to rest along with the stuffing, covered with foil (you can warm them up in the second tray if you need to later on).

8 Turn the oven up to 220C/200C fan/gas 7 and roast the potatoes for 10 more mins until lightly golden. Toss the carrots, sprouts and bay leaves into the roast potato tray, and roast for another 30 mins while the turkey rests, until all the veg is golden and tender. Add the stuffing balls for the last 5 mins to crisp and warm through again, if you like.

9 Add the non-alcoholic wine to the turkey tray with the roasted onions, and put over a low heat on the hob (or transfer to a pan if your tray isn't flameproof), scraping any bits off the bottom. Add most of the reserved cooking water and whisk everything together. Mash the 1 tbsp butter with the 2 tbsp flour to make a paste, then whisk into the gravy. Simmer for 10 mins until thickened. Season, and strain into a gravy jug. For recipes using up the leftovers, see page 119.

GOOD TO KNOW calcium • folate • fibre • vit c •
3 of 5 a-day

PER SERVING 1,040 kcal • fat 52g • saturates 20g •
carbs 54g • sugars 21g • fibre 15g • protein 78g • salt 2.5g



If you prefer to serve everything separately, roast the veg in different sections of the tray so they're easy to divide out.



Anna Glover is a recipe writer and food stylist and has worked on food magazines for over seven years. She loves whipping up new creations with well-known ingredients to create easily accessible recipes. @anna_glover_



Christmas around the world

What's the dish that best encapsulates the Yuletide season in your household? Three Good Food readers share their favourites

photographs MIKE ENGLISH



Tourtiere

Dianna Ashworth



Inspired by a recipe from chef Robert Bourassa (of Café Henry Burger in Quebec), this French-Canadian

meat pie is a must for Dianna and her family, who live in Ottawa. She says, 'It's an honour to celebrate the heritage of my grandmothers with this traditional meat pie. It feels and smells like Christmas when it's cooking in the oven.'

SERVES 4-6 **PREP** 40 mins plus cooling **COOK** 2 hrs
MORE EFFORT 🌟 🍴

1½ tbsp vegetable oil
175g pork mince
175g lean beef mince
200g veal mince
1 onion, finely chopped
1 large carrot, grated
1 celery stick, finely chopped
1 large garlic clove, crushed

175ml non-alcoholic wine
1 tsp ground cloves
½ tsp each ground mace and nutmeg
3 thyme sprigs
1 bay leaf
175ml beef stock
35g rolled oats
320g pack ready-rolled shortcrust pastry
1 egg, lightly beaten
320g pack puff pastry sheets

- 1 Heat 1 tbsp of the oil in a large frying pan over a medium heat. Fry the meat in batches until browned. Tip into a large bowl and set aside.
- 2 Heat the remaining oil in the same pan, then add the onions, carrot, celery and garlic. Fry for 8-10 mins until softened. Add this to the meat.
- 3 Simmer the non-alcoholic wine in the pan for 10 mins to reduce. Tip in the meat and veg, then the spices, thyme, bay and stock. Cook for 30 mins, uncovered. Stir in the oats and simmer for 15 mins. Discard the bay, then season. Cool completely.
- 4 Heat the oven to 200C/180C fan/

gas 6. Line a 20cm loose-bottom tin with the shortcrust pastry, pushing it into the sides of the tin. Leave 2cm of pastry overhanging and trim away the excess. Prick the bottom with a fork, cover with baking parchment and fill with baking beans. Bake for 15 mins. Remove the parchment and beans, and bake for another 15 mins until golden.

5 Trim the edges with a serrated knife and pack in the meat filling. Brush some of the egg around the edge of the pastry, then drape the puff pastry over the top, trim the edges and crimp all the way round with a fork. Use the puff pastry offcuts to make decorations for the pie, if you like (or see tip, right). Brush with more egg and make 4-5 holes in the top. *Can be frozen for up to six weeks at this stage. Defrost thoroughly before baking.* Bake at 190C/170C fan/gas 5 for 40-50 mins. Leave to rest for 10 mins before serving.

PER SERVING 724 kJ • fat 45g • saturates 18g • carbs 44g • sugars 4g • fibre 5g • protein 27g • salt 1g

gf tip

You can cut out shapes from the leftover puffed pastry, sprinkle with brown sugar and cinnamon, then bake into sweet snacks. Cook at the same temperature for 8-10 mins.

Jamaican stuffing

Esme Burrows & Michelle Rutty



'This recipe was passed down by my grandmother, Esme, who lived to the age of 96. She was born in Saint Mary, Jamaica,

and was an excellent cook. The stuffing is so delicious, it results in a fight for the last helping! It's a must for our family on Christmas Day, and goes well with roast chicken.'

SERVES 6 as a side **PREP 10 mins**
plus cooling **COOK 40 mins** **EASY V**

100g salted butter
1 large onion, finely chopped
2 garlic cloves, finely chopped
100g cherry tomatoes (fresh or tinned), quartered if fresh
1 red pepper, chopped
6 thyme sprigs, leaves picked
½ scotch bonnet chilli (deseeded if you don't want it too hot)
125g breadcrumbs
1 tbsp tomato ketchup

1 Melt 75g of the butter in a frying pan over a low heat. Add the onions and fry for 6 mins until softened. Add the garlic and cook for 2-3 mins, then add the tomatoes, pepper, thyme and chilli (in one piece), and cook for a further 6-8 mins until softened. Season to taste. Stir through the remaining 25g butter and allow to melt.

2 Stir in the breadcrumbs, making sure all the ingredients are fully combined, then mix in the ketchup. Leave to cool. *Will keep chilled for up to 24 hrs.* Remove the chilli, then use the stuffing to fill the cavity of a turkey or chicken, and roast following pack instructions.

3 Alternatively, tip the stuffing into a roasting tray. Heat the oven to 200C/180C fan/gas 6 and cook for 20-25 mins to serve with turkey, chicken, or a vegetarian main.

GOOD TO KNOW vit c • 1 of 5-a-day
PER SERVING 232 kcals • fat 14g • saturates 9g •
carbs 21g • sugars 6g • fibre 2g • protein 3g • salt 0.6g



Lusikkaleivät (Finnish spoon biscuits)



Maria Armishaw

'These delicate biscuits feature in Finnish celebrations all year round, but

they're a Christmas classic. The secret to their delicious nutty flavour is the brown butter, so it's worth paying extra attention to this step. This is my grandmother's recipe – I first made these with her as a little girl, so the recipe has seen many family Christmases.'

MAKES 30 biscuits

PREP 1 hr 15 mins plus cooling

COOK 12 mins MORE EFFORT V

200g unsalted butter
125g caster sugar
2 tsp vanilla sugar or
1 tsp vanilla paste
300g plain flour
1 tsp bicarbonate of soda
For the filling
75g good-quality
or homemade
raspberry jam
50g caster sugar

1 Heat the oven to 195C/175C fan/gas 5½ and line two baking sheets with baking parchment.

2 Melt the butter in a saucepan over a low heat and cook for 10 mins, stirring regularly, until it turns golden and smells slightly nutty. Keep an eye on the colour as the butter can burn quickly. Immediately pour the butter into a large bowl, add the sugar and vanilla, and mix thoroughly. Leave to cool a little, then sieve in the flour and bicarb.

4 Use a large teaspoon to scoop pieces of the mixture and mould them, pushing

down slightly to flatten the tops and smoothing away the excess on the sides with a finger. Slide off the spoon and arrange on the prepared baking sheet, flat side down. Repeat with the remaining mixture. Bake for 10–12 mins until light golden. Leave to cool completely.

5 Spread a small amount of jam on the flat side of each biscuit. Sandwich with another biscuit. Tip the sugar onto a plate, then roll each of the biscuits in it to coat.

PER SERVING 117 kcal • fat 6g • saturates 4g • carbs 15g • sugars 8g • fibre 0.4g • protein 1g • salt 0.1g



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NON ALCOHOLIC - 350 AED | BELLINI PACKAGE - 390 AED | CLASSIC BEVERAGES - 450 AED
PREMIUM BEVERAGES - 490 AED

Cranberry sauce
with rosemary



Crispy onion
& bread sauce



BEST EVER SIDES

the classics

We've made our favourite sides
that extra bit special for a truly
memorable Christmas dinner

Best ever roast potatoes



Herby sausage, apple
& sourdough stuffing



Crispy onion & bread sauce

Elevate bread sauce with buttery, crisp onions.

SERVES 8-10 PREP 15 mins
COOK 20 mins EASY V

1 onion, finely sliced
50g butter
400ml milk
1 bay leaf
pinch of ground cloves
120g crustless white bread, torn into pieces
100ml double cream or mascarpone
black onion seeds and crispy onions, to serve (optional)

1 Heat a dry saucepan until hot and cook the onions for a few minutes, stirring occasionally, until they start to char, then add the butter. Sizzle for 5 mins until the onions are soft and the butter is light brown. Pour in the milk, then add the bay leaf and ground cloves. Season. Bring to the boil, then simmer gently for 5 mins.



2 Turn off the heat, scoop out the bay and stir in the bread and cream. Tip into a blender or use a hand blender to blitz to a thick sauce. Return to the pan and heat, stirring until bubbling and thick. *Can be made two days ahead, cooled, chilled and reheated with a splash more milk.* Serve the sauce in a bowl, scattered with the onion seeds and crispy onions, if using.

GOOD TO KNOW fibre
PER SERVING (10) 147 kcal • fat 11g • saturates 7g • carbs 8g • sugars 3g • fibre 1g • protein 3g • salt 0.3g

Cranberry sauce with rosemary

SERVES 8-10 PREP 5 mins
COOK 20 mins EASY V

200g cranberries, fresh or frozen
100g golden caster sugar
large rosemary sprig
4 tbsp non-alcoholic gin

1 Tip the cranberries, sugar and rosemary into a pan with about 100ml water. Cook over a low heat for about 15 mins, stirring occasionally, until all the cranberries have burst and the sauce has thickened to a syrupy consistency. Fresh cranberries thicken the sauce more readily than frozen, so it may take a little longer, but be careful not to let the sauce become a jam.



2 Scoop out the rosemary and stir through the non-alcoholic gin. Cook for 1 min more, then leave to cool. *Will keep, covered, in the fridge for three days.*

GOOD TO KNOW vegan • low fat • gluten free
PER SERVING (10) 65 kcal • fat none • saturates none • carbs 12g • sugars 11g • fibre 1g • protein 0.1g • salt none

Herby sausage, apple & sourdough stuffing

SERVES 16 PREP 25 mins plus cooling
COOK 45 mins EASY ✨

1 sourdough loaf (350-400g)
1 tbsp olive oil, plus extra for frying and drizzling
150ml chicken stock
50g unsalted butter
1 large leek, halved through the centre, washed and sliced
1 onion, finely chopped
2 tsp fennel seeds
6-8 sausages (400g)
2 apples, peeled and chopped
small bunch of rosemary, leaves picked and finely chopped
4 sage leaves, finely chopped plus 4 whole leaves to serve
1 large egg

1 Heat the oven to 180C/160C fan/gas 4. Tear the bread into chunks, tip into a roasting tin and toss in the oil. Roast for 10-15 mins until crisp. Pour over the stock, then leave to cool.
2 Heat the butter and a drop of oil in a pan. Cook the leeks and



onions over a low-medium heat for 15 mins until soft and starting to caramelise. Stir in the fennel seeds. Leave to cool.

3 Heat the oven to 200C/180C fan/gas 6. Squeeze the sausagemeat into a bowl. Add the apples, herbs, egg, leek and onion mix, and a grinding of black pepper. Combine everything well with your hands. Mix in the bread and press into a roasting tin. Drizzle the sage leaves with oil and press onto the stuffing. Bake for 30 mins until golden.

PER SERVING 188 kcal • fat 11g • saturates 4g • carbs 15g • sugars 3g • fibre 2g • protein 6g • salt 0.7g

Best ever roast potatoes

Cook these on a baking tray that doesn't have high sides to ensure the potatoes cook evenly all the way round.

SERVES 6-8 PREP 10 mins
COOK 1 hr 25 mins EASY V

4 tbsp rapeseed oil
1½ kg Maris Piper potatoes, cut into quarters, peel reserved
50g butter
½ bunch of woody herbs (thyme, rosemary or bay)
6 garlic cloves, lightly bashed

1 Heat the oven to 220C/200C fan/gas 8. Add the oil to a large flameproof baking tray and put in the oven to heat up.
2 Bring a large pan of salted water to the boil, tip in the potatoes and their peel (for extra flavour), and simmer for 8-10 mins. Drain the potatoes and discard the peel. Leave to steam-dry for 15 mins, then return the potatoes to the pan, put the lid on and gently shake to lightly rough up the edges.



3 Remove the tray from the oven and put directly on the hob over a medium heat. Add the butter to the hot oil and, using tongs, add the potatoes to the tray, one by one, turning them in the fat, leaving a little space between each. Reduce the oven to 200C/180C fan/gas 6. Nestle the herbs around the potatoes, along with the garlic. Sprinkle over 1 tbsp sea salt and return to the oven for 1 hr, turning every once in a while, until golden and crisp.

GOOD TO KNOW gluten free
PER SERVING (8) 233 kcal • fat 11g • saturates 4g • carbs 29g • sugars 1g • fibre 3g • protein 3g • salt 2g

Microwave honey
& fennel-glazed carrots

Spiced ginger beer
slow cooker cabbage

EASY SIDES off the hob

Use a microwave or slow cooker to make our genius sides that require little or no time cooking on the hob

Slow cooker cheesy
creamed greens

Hazelnut & sage crushed
butternut squash

Spiced ginger beer slow cooker cabbage

With sweetness and spice, this makes an ideal accompaniment to a roasted meat dish.

SERVES 6 PREP 15 mins
COOK 6-8 hrs EASY V

- 1 red cabbage (about 1kg), sliced
- 1 red onion, sliced
- 2 large eating apples, each sliced into six wedges
- thumb-sized piece of ginger, peeled and finely grated
- 50g butter
- 100ml chicken or vegetable stock
- 300ml non-alcoholic ginger beer
- ½ tbsp light brown soft sugar
- 2 tsp coriander seeds, crushed
- 1 star anise
- 2 tbsp cider vinegar



- 1** Heat the slow cooker to low. Put all the ingredients in the slow cooker and add a good grinding of black pepper and 1 tsp salt. Stir well, then cook for 5 hrs.
- 2** Remove the lid, turn the slow cooker to high and cook for a further 1 hr to reduce the liquid slightly. Taste for seasoning and serve in a warmed bowl.

GOOD TO KNOW low fat • fibre • vit c •
2 of 5-a-day
PER SERVING (6) 165 kcals • fat 8g •
saturates 4g • carbs 18g • sugars 16g •
fibre 6g • protein 3g • salt 1.2g

Microwave honey & fennel-glazed carrots

Baby (Chantenay) carrots are perfect for using at Christmas because they require very little prep. They often vary in size, so make sure you cut any large ones in half lengthways.

SERVES 6 PREP 5 mins
COOK 5 mins EASY V

- 40g butter, softened
- 1 tbsp runny honey (heather honey works well)
- 1 tsp crushed fennel seeds
- 600g baby carrots (Chantenay), large ones halved
- ½ bunch of parsley, finely chopped

- 1** Mash the butter in a bowl with the honey and fennel seeds. Cover and chill until needed. *Can be prepared up to three days ahead.*
- 2** Trim the tops off the carrots and wash under cold running



water, scrubbing them with a clean scourer to get rid of any dirt. Put the carrots in a large, microwave-proof bowl with 2 tsp water. Cover the carrots with a microwaveable plate or lid and heat on full power for 5-6 mins until just tender. Drain, then toss with the honey and fennel butter and parsley. Taste for seasoning and serve.

GOOD TO KNOW gluten free
PER SERVING 100 kcals • fat 6g • saturates 4g •
carbs 9g • sugars 8g • fibre 3g • protein 1g •
salt 0.2g

Hazelnut & sage crushed butternut squash

Browning the butter for this is optional, but its nuttiness is wonderfully moreish. If you're worried about burning it, stir melted butter through instead.

SERVES 6 PREP 15 mins
COOK 20 mins EASY V

- 1 large butternut squash (about 1.2 kg), peeled, deseeded and cut into 3cm chunks
- 50g butter
- 1 tbsp finely chopped sage, plus a few whole leaves to serve
- good grating of nutmeg
- 50g blanched hazelnuts, roughly chopped



- 1** Tip the squash into a large microwavable bowl with 4 tbsp water and season. Cover with a microwaveable plate or lid and microwave for 12-15 mins or until very tender.
- 2** Meanwhile, tip the butter into a frying pan and melt over a medium heat. Allow to cook

for 2-3 mins until golden brown with a biscuity smell. Add the whole sage leaves for the last minute to crisp up. Remove and set aside.

3 Crush the cooked squash with a potato masher and stir through most of the brown butter, the chopped sage, the nutmeg and a generous pinch of salt. Drizzle over the remaining butter and scatter with the hazelnuts and crispy whole sage leaves.

GOOD TO KNOW gluten free
PER SERVING 186 kcals • fat 12g • saturates 5g •
carbs 13g • sugars 7g • fibre 4g • protein 3g •
salt 0.2g

Slow cooker cheesy creamed greens

The rich, earthy flavour of cavolo nero works perfectly with cream and salty parmesan. Leftovers can be warmed through and served with roast ham or fish.

SERVES 6-8 PREP 10 mins
COOK 3 hrs 10 mins EASY V

- 50g butter
- ½ tbsp olive oil
- 1 onion, thinly sliced
- 400g cavolo nero
- 3 leeks, sliced
- 100ml stock
- 400ml double cream
- 1 heaped tsp Dijon mustard
- generous grating of nutmeg
- 40g grated parmesan or vegetarian alternative

- 1** Heat the slow cooker to low. Heat the butter and oil in a frying pan. Add the onion and fry for 5 mins over a low heat until softened and translucent. Add the cavolo nero to the pan and fry for 5 mins or until beginning to wilt. Tip into the



slow cooker along with the leeks, stock and 300ml of the cream. Cook with the lid on for 3 hrs, stirring occasionally.

2 Stir through the remaining cream, the mustard, nutmeg and cheese, as well as some seasoning just before serving. *Will keep, covered, in the fridge for up to three days. Reheat in the slow cooker on medium for 45 mins-1 hr.*

GOOD TO KNOW folate • vit c
PER SERVING (8) 370 kcals • fat 34g •
saturates 21g • carbs 7g • sugars 5g •
fibre 4g • protein 6g • salt 0.4g



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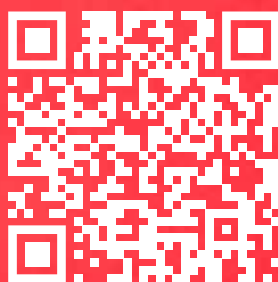
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A SEASON OF FESTIVITIES

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HAVE A MERRY SEASON AT AL HABTOOR CITY

Dive into the spirit of the occasion as Al Habtoor City Hotel Collection invites you to experience the magic of the holidays. From Christmas brunches to New Year's Eve celebrations, there is no shortage of joyous splendour



WINTER GARDEN

Habtoor Palace Dubai's enchanting Winter Garden is back so that you and your family can celebrate the festive season in true palatial fashion. Located at the property's beautiful Versailles Gardens, the grounds will resemble a winter wonderland, providing fun festivities for all the family. Expect dazzling decorations, holiday carols and fun entertainment for the little ones. A jolly Santa will arrive every evening as the celebrations continue, with a live singer playing all the seasonal classics, ensuring everyone gets into the festive spirit.

To add on to the winter cheer, there will be a variety of kiosks and food stalls, serving up a delicious yuletide of authentic delights alongside a selection of Christmas beverage favourites. Entry to the Winter Garden will be complimentary and pets will also be allowed with the presence of their owners, to make sure the whole family is involved.

December 1-28, from 5pm-12am.

CHRISTMAS DAY

A QUINTESSENTIAL CHRISTMAS (BRUNCH)

The award-winning World Cut Steakhouse will be hosting a sophisticated Christmas Day brunch with all your festive favourites, including traditional seafood displays, live carvings and succulent roasts complemented with house beverages.

1-5pm. AED 550 including house beverages and AED 750 including the sparkling package.

A FESTIVE FAMILY FEAST (BRUNCH)

Level Seven, V Hotel Dubai will be hosting the ultimate family-friendly Christmas Day

brunch. Guests will be invited to escape to a wonderland of festivities buzzing with the holiday spirit of Level Seven Brunch. Traditional Christmas favourites make up the sumptuous family feast buffet spread, while Santa and live entertainment sing all the famous Christmas tunes.

1-4:30pm. AED 400 per person including soft beverages; AED 550 including house beverages. Kids up to 6 years old dine with compliments; 6 to 12 years old will dine at AED 150. Guests can enjoy an early bird offer by December 15.

BOXING DAY

Let the festivities and fun continue with Boxing Day celebrations at Ribs & Brews, Hilton Dubai Al Habtoor City. Enjoy à la carte savoury flavours complemented with free-flowing beverages. The modern hipster Santa will add even more fun while the DJ keeps everyone entertained.

8-11pm. AED 220 including house beverages and selected pitchers (no food included). Guests can enjoy an early bird offer by December 15.

NEW YEAR'S EVE

NEW YORK, NEW YORK

World Cut Steakhouse, Habtoor Palace Dubai, LXR Hotels & Resorts will be hosting a delectable New Year's Eve dinner with five courses for diners to enjoy. The delectable set menu will include an amazing selection of signature temptations including succulent steak, which the restaurant is hailed for.

From 8pm. AED 750 including house beverages with a glass of bubbles at

midnight. No children allowed under the age of 12 and children aged 12 and above will be charged at full price. Guests can enjoy an early bird offer by December 15.

NEW YEAR'S EVE TRAVEL THROUGH TIME (BUFFET)

Level Seven, V Hotel Dubai is hosting a fascinating New Year's Eve extravaganza. Guests will be transported back in time with the exciting "Time travelling" theme. With live entertainment setting the tone for the night, Level Seven will be throwing a party to remember. Excellent food, music, and beverages, what's not to like?

8pm-12:30am. AED 400 including soft beverages, AED 550 including house beverages. Kids up to 6 years old dine with our compliments, kids between 6-12 years old will dine at AED 200. Early bird bookings before December 15.

POPPING 2021

Ring in the New Year at Ribs & Brew, Hilton Dubai Al Habtoor City with groovy beats by the DJ, keeping everyone entertained till late hours. At midnight, surprise balloons will be popped, making guests winners of free Bentley rides, or complimentary beverages for the entire year.

From 8pm-3am. The à la carte menu is available from 1-3am. 50% off for stay-in guests. AED 239 including a three-course menu and soft beverages, AED 379 including three-course menu and house beverages, AED 489 including a three-course menu with house beverages and a glass of bubbles at midnight. Early bird bookings before December 15.



VOTING OPEN!

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health

Delicious recipes and top nutrition tips



budget-friendly

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leftovers

■ 3 veggie bowls, page 96



■ gluten-free comfort, page 98



entertaining

■ party platters, page 90

entertaining

party platters

Make our easy, healthy sharing bites to serve with drinks this New Year's Eve

recipes ESTHER CLARK photographs FAITH MASON

Smoky veggie nachos

SERVES 6 **PREP** 25 mins plus cooling
COOK 15 mins **EASY** **V**

7 soft corn tortillas
1 tbsp rapeseed oil
1 tsp sweet smoked paprika,
plus extra to serve
2 red peppers, halved and deseeded
400g can black beans,
drained and rinsed
½ bunch of parsley,
very finely chopped

50g fat-free yogurt
1 jalapeño, finely sliced
For the salsa
4 spring onions, finely sliced
4 medium tomatoes, deseeded
and finely chopped
1 small avocado, peeled,
stoned and chopped
½ small bunch of coriander,
finely chopped
1 small garlic clove, finely grated
1 lime, zested and juiced
1 tbsp rapeseed oil

1 Heat the oven to 180C/160C fan/
gas 4. Cut each of the tortillas into
8-10 triangles and spread over two
large baking sheets. Drizzle with the
oil and sprinkle over the paprika.
Bake for 7-8 mins until crisp
and leave to cool.

2 Heat the grill to high. Grill the
peppers, skin-side up, for 7-10 mins
until charred and soft. Leave to cool.
Peel off and discard the skins, slice
into strips and toss with the beans
and parsley.

3 To make the salsa, combine the
ingredients. Pile the nachos on a
large plate, top with the bean mix,
salsa, yogurt and jalapeño and
sprinkle over some paprika
to serve.

GOOD TO KNOW healthy • folate

• fibre • vit c • 2 of 5-a-day

PER SERVING 292 kcals •

fat 11g • saturates 2g •

carbs 37g • sugars 8g

• fibre 7g • protein

9g • salt 0.7g



Turkey cobb salad

SERVES 8 **PREP** 25 mins plus cooling
COOK 12 mins **EASY** ■

6 large eggs
50g (about 7) thin slices pancetta
50ml rapeseed oil
3 tbsp cider vinegar
½ tbsp Dijon mustard
1 tbsp finely chopped parsley
1 small garlic clove, finely grated
500g cooked turkey breast, sliced
3 heads of mixed chicory, leaves separated

2 medium avocados, peeled, stoned and sliced
4 medium tomatoes, quartered
2 tbsp mixed seeds

1 Cook the eggs in a large pan of boiling water for 8 mins. Drain, transfer to a bowl of cold water and leave to cool.

2 Heat the grill to high. Put the pancetta on a baking sheet lined with foil and grill for 3-4 mins, or until crisp. Pat with kitchen paper to remove any excess oil and leave to cool.

3 Whisk the oil, vinegar, mustard, parsley and garlic together. Peel and halve the eggs.

4 Arrange the turkey, chicory, avocado, tomatoes, pancetta and eggs on a large platter. Drizzle over the dressing, season and serve with the seeds on the side for sprinkling over.

GOOD TO KNOW healthy • 2 of 5-a-day • gluten free
PER SERVING 337 kcals • fat 22g • saturates 4g •
carbs 4g • sugars 2g • fibre 3g • protein 29g • salt 0.5g

Rainbow winter dips & crudité

SERVES 10-12 **PREP** 45 mins plus cooling
COOK 50 mins **EASY** V

150g baby carrots,
halved lengthways
15 small radishes
6 baby cucumbers,
halved lengthways
breadsticks and
crispbreads, to serve
(optional)

**For the roast butternut
squash hummus**

250g butternut
squash, peeled and
cut into 2cm chunks
½ garlic bulb
1 tsp cumin seeds
1 tsp ground coriander
½ tsp hot smoked
paprika
2 tbsp rapeseed oil
200g can chickpeas,
drained and rinsed
1 tbsp tahini
1 tsp coriander
seeds, crushed

**For the caramelised
onion & chive dip**

3 banana shallots,
peeled and quartered
lengthways
6 spring onions,
trimmed
½ tbsp rapeseed oil
100g fat-free
Greek yogurt
1 small garlic clove,
finely grated
2 tbsp finely
chopped chives

**For the miso
beetroot dip**

3 cooked beetroot
½ tbsp brown rice
miso paste
1 tbsp cashew butter
1 lime, juiced
1 tbsp fat-free
natural yogurt
½ tbsp sesame seeds

1 To make the hummus, put the squash on a baking sheet and toss with the garlic, cumin, ground coriander, paprika and 1 tbsp oil. Roast at 180C/160C fan/gas 4 for 20 mins or until the squash is tender. Leave to cool completely. Put the squash in a food processor, squeeze in the garlic and add the chickpeas and tahini, then blitz until smooth – loosen with

1 tbsp water if needed. Season. Mix the rest of the oil with the coriander seeds. Put the hummus in a bowl and drizzle over the oil mix.

2 To make the onion dip, put the shallots and spring onions in a roasting tin and drizzle with the oil. Roast at 180C/160C fan/gas 4 for 25-30 mins or until golden and soft. Leave to cool completely, then blitz in a food processor with the yogurt, garlic and half the chives until smooth. Season. Put in a bowl and sprinkle over the rest of the chives.

3 To make the beetroot dip, blitz everything except the yogurt and sesame seeds in a food processor until smooth. Put the dip in a bowl, swirl in the yogurt and sprinkle with the sesame seeds.

4 Serve the dips on a board with the veg crudité and breadsticks and crispbreads, if you like.

GOOD TO KNOW healthy • folate • vit c • 2 of 5-a-day • gluten free
PER SERVING (12) 112 kcal • fat 5g • saturates 1g • carbs 10g • sugars 9g
 • fibre 4g • protein 5g • salt 0.2g



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budget-friendly

veggie soups

Bring some sunshine to your day with these vibrant, nourishing soups. As an added bonus, they're all easily frozen and reheated

recipes SOPHIE GODWIN *photographs* ROB STREETER



Sweet potato, coconut & lemongrass soup with coriander sambal

VIT C

LOW CAL

FIBRE

SERVES 4 **PREP** 15 mins
COOK 30 mins **EASY** **V** *****

2 tbsp groundnut oil
4 spring onions, sliced
2 large garlic cloves, sliced
2 lemongrass stalks, outer leaves removed and stalk finely chopped
finger-sized piece ginger, sliced
900g sweet potatoes, peeled and chopped into small pieces
215ml coconut milk

285ml vegetable stock (we used Bouillon)
1 green chilli, deseeded
1 tsp caster sugar
2 limes, juiced
1 small pack coriander

1 Heat the oil in a large pan, then add the spring onions, garlic, lemongrass and three-quarters of the ginger and cook for 2 mins until aromatic, then tip in the sweet potato. Give everything a good mix so the sweet potato is well coated, then add the coconut milk, stock and 500ml water. Bring to the boil, then simmer for around 25 mins until the sweet potato is cooked through.

2 Meanwhile, tip the remaining ginger, the chilli, sugar, three-quarters of the lime juice and most of the coriander (reserving a few leaves for a garnish) into a food processor and blitz until smooth. Transfer the sambal to a small jug and set aside.
3 Blitz the soup with a hand blender until smooth, then season to taste with the remaining lime juice and some salt and pepper. Divide the soup between bowls and top with the coriander sambal. Garnish with the reserved coriander leaves.

GOOD TO KNOW healthy • low cal • fibre • vit c
• 1 of 5-a-day
PER SERVING 324 kcal • fat 11g • saturates 5g
• carbs 49g • sugars 14g • fibre 8g • protein 4g
• salt 0.3g



Leek, kale & potato soup topped with shoestring fries



SERVES 4-6 **PREP** 15 mins

COOK 30 mins **EASY** **V** *

4 large potatoes (around 500g),
3 peeled and cubed, 1 left whole with skin on
1 tbsp cold pressed rapeseed oil
15g butter

5 leeks (around 500g), washed and sliced into half moons
2 garlic cloves, sliced
1.5 litres vegetable stock (we used Bouillon)
200g kale
2 tbsp half-fat crème fraîche

1 Heat oven to 220C/200C fan/gas 7 and line a baking tray with

parchment. Cut the whole potato into matchsticks using a julienne peeler, or shave thin slices using a vegetable peeler, then cut into matchsticks. Pat dry using kitchen paper, then toss with the oil and some seasoning. Spread out on the tray and roast for 15-18 mins.

2 Melt the butter in a large saucepan. Add the leeks, chopped potatoes and a pinch of salt, then cook gently for 10 mins until the leeks have softened. Stir in the garlic and cook for 1 min more, then pour in the stock. Simmer for 10-12 mins until the potatoes are soft, then add the kale and cook for 2-3 mins to wilt.
3 Stir in the crème fraîche, then blitz with a hand blender and season to taste. Divide the soup between bowls and top with the shoestring fries.

GOOD TO KNOW healthy • low fat • low cal

• 1 of 5-a-day

PER SERVING (6) 159 kcs • fat 7g • saturates 3g • carbs 17g • sugars 3g • fibre 4g • protein 4g • salt 0.3g

Beetroot, cumin & coriander soup with yogurt and hazelnut dukkah



SERVES 4 **PREP** 10 mins

COOK 1 hr 10 mins **EASY** **V** *

2 tbsp olive oil
2 red onions, cut into wedges
1kg raw beetroot, peeled and cut into wedges
1 tsp chilli flakes
1 tbsp cumin seeds, plus 1 tsp
1½ tbsp coriander seeds
1 tbsp red wine vinegar
1.2 litres vegetable stock (we used Bouillon)
30g hazelnuts
1 tbsp sesame seeds
4 tbsp natural yogurt

1 Heat the oil in a large saucepan. Add the onions, beetroot and a pinch of salt and cook for 10 mins, then turn up the heat and add the chilli flakes and 1 tbsp each of the cumin and coriander seeds. Cook until aromatic,

then add the vinegar and give everything a good stir. Pour in the stock and bring to the boil, then cover and simmer for 45 mins-1 hr until a knife can be easily inserted into a beetroot wedge; uncover the pan halfway through cooking to reduce the soup.

2 Meanwhile, make the dukkah. Put the hazelnuts, sesame seeds and the remaining cumin and coriander into a dry frying pan and gently toast until the hazelnuts are golden. Add a pinch of salt and crush with a pestle and mortar (alternatively, use a knife to roughly chop the nuts).

3 Blitz the soup with a hand blender and season to taste. Divide between four bowls, then top with a swirl of the yogurt and a sprinkling of hazelnut dukkah.

GOOD TO KNOW healthy • low cal • folate • fibre • iron • 2 of 5-a-day

PER SERVING 332 kcs • fat 17g • saturates 3g • carbs 28g • sugars 24g • fibre 10g • protein 10g • salt 0.9g



leftovers

3 veggie bowls

Give your leftover Christmas veg a healthy twist with these bowls of goodness

recipes ESTHER CLARK photograph FAITH MASON

Root veg lentil bowl with herb pistou

SERVES 4 PREP 30 mins

COOK 50 mins EASY V

600g leftover root veg (carrots and parsnips work well)
1 tbsp rose harissa
3 tbsp rapeseed oil
150g baby spinach
½ small bunch coriander
½ small bunch mint
1 small garlic clove
30g mixed nuts, toasted and cooled
1 lemon, zested and juiced
500g cooked puy lentils (or 2 x 250g pouches)

1 Heat the oven to 200C/180C fan/gas 6. Slice the carrots into chunks, or halve lengthways if they are small, and quarter the parsnips lengthways. Toss with the harissa and ½ tbsp oil and season. Tip onto a baking tray and roast for 40-45 mins or until tender. Toss the spinach and 1 tbsp of water through for the last 5 mins to wilt.

2 Blitz the remaining oil, the coriander, mint, garlic and nuts in a food processor until smooth – add 1 tbsp water if needed. Season and stir in the lemon zest and juice.

3 Warm the lentils through in the microwave or in a pan with a few tablespoons of water, then toss with the roots and spinach. Spoon into bowls and top with the herb pistou.

GOOD TO KNOW vegan • healthy • folate • fibre

• vit c • 3 of 5-a-day •

gluten free

PER SERVING

421 kcs • fat 16g •

saturates 2g

• carbs 43g •

sugars 11g • fibre 16g •

protein 18g •

salt 1.5g





Creamy sprout, hazelnut & leek pasta

SERVES 4 **PREP 15 mins**
COOK 25 mins **EASY V**

- ½ tbsp rapeseed oil
- 3 leeks, halved and sliced
- 200g sprouts, ½ chopped and ½ quartered
- 2 garlic cloves, rushed
- 50ml low salt vegetable stock
- 3 tbsp reduced fat crème fraîche
- 350g short pasta (ricioli or fusilli work well)
- 1 tbsp grated parmesan or veggie alternative
- 1 lemon, zested
- ½ small bunch parsley, finely chopped
- 1 tbsp chopped hazelnuts, toasted

1 Heat the oil in a large frying pan over a low heat. Add the leeks and sprouts and cook for 10-15 mins or until softened. Add the garlic and cook for 1 min. Stir through the hot stock and crème fraîche.
2 Cook the pasta following pack instructions. Drain and toss with the leeks and sprouts, parmesan, lemon, parsley and hazelnuts, adding a ladleful of the pasta cooking water if needed to loosen. Season to taste and spoon into four bowls.

GOOD TO KNOW healthy • low cal • folate
• fibre • vit c • 1 of 5-a-day

PER SERVING 432 kcal • fat 10g • saturates 4g
• carbs 63g • sugars 6g • fibre 12g • protein 18g • salt 0.2g

Red cabbage, cauliflower & coconut dhal

SERVES 4 **PREP 20 mins**
COOK 1 hr 10 mins **EASY V** ✱

- 1 small cauliflower, broken into small florets
- 2 tbsp rapeseed oil
- 1 onion, finely chopped
- 200g red cabbage, sliced
- thumb-sized piece of ginger, peeled and grated
- 2 garlic cloves, crushed
- ½ tsp chilli powder
- ½ tsp turmeric
- 1 tsp garam masala
- 1 tsp black mustard seeds
- small handful curry leaves
- 300g split red lentils
- 1.25 litres hot low salt vegetable stock
- 1 lime, juiced
- 2 tbsp coconut flakes, toasted
- coriander leaves and chopped chilli, to serve (optional)

1 Heat the oven to 180C/160C fan/gas 4. Toss the cauliflower, 1 tbsp of the oil and some seasoning in a roasting tin. Roast for 25-30 mins, then set aside.

2 Heat the remaining oil in a large saucepan and add the onion and cabbage. Fry gently over a medium heat for 10 mins. Add the ginger, garlic, spices and curry leaves and fry for 2 mins. Stir through the lentils and most of the cauliflower. Pour over the stock, bring to the boil, lower to a simmer and cook uncovered for 40 mins. Stir through the lime juice and season to taste. Ladle into bowls, top with the remaining cauliflower, toasted coconut and coriander and chilli, if using.

GOOD TO KNOW healthy

• fibre • vit c • iron •

3 of 5-a-day

PER SERVING 421 kcal •

fat 12g • saturates 5g • carbs 50g

• sugars 9g • fibre 10g • protein 22g •

salt 0.6g



gluten-free comfort

Enjoy a warming chicken dinner with creamy blue cheese, leeks and walnuts. It's ready to eat in just 45 minutes

recipes SARA BUENFELD *photograph* MIKE ENGLISH

Chicken, leek & blue cheese pilaf

IRON

FIBRE

VIT C

SERVES 2 **PREP** 10 mins

COOK 35 mins **EASY**

75g brown basmati rice
2 tsp vegetable bouillon powder
1 bay leaf
1 tsp rapeseed oil
2 skinless chicken breast fillets
(about 300g), chopped
1 leek (about 190g),
thinly sliced
2 courgettes (about 215g),
thinly sliced
160g frozen peas
4 walnut halves, broken
25g gorgonzola, chopped

1 Tip the rice into a large pan with 600ml water, the bouillon powder and bay. Cover, bring to the boil, then reduce the heat and simmer for 20 mins. When the rice has been cooking for 10 mins, heat the oil in a large frying pan or wok, and stir-fry the chicken for a couple of minutes over a medium-high heat until just cooked. Remove from the pan, then fry the leek until starting to colour. Add the courgette, stir-fry for a few minutes more, then add the peas.

2 When the rice is cooked, tip it into the vegetables along with any liquid from the pan. Return the chicken to the pan or wok, then cover and cook for 5 mins more. Stir in the walnuts and cheese, and serve hot.

GOOD TO KNOW healthy • folate • fibre • vit c • iron • 3 of 5-a-day • gluten free

PER SERVING 530 kcals • fat 18g • saturates 4g • carbs 40g • sugars 9g • fibre 10g • protein 48g • salt 0.7g

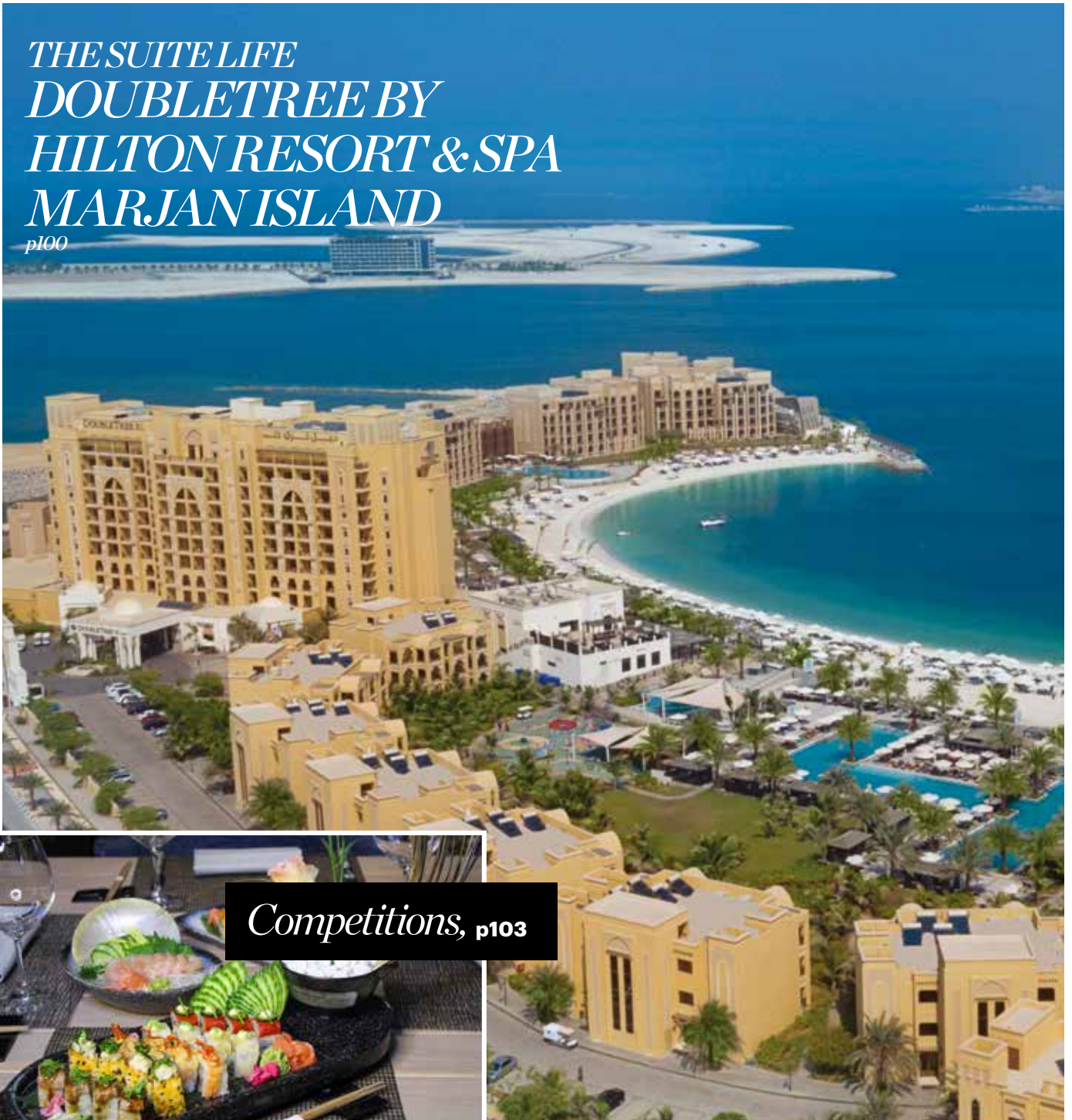


You'll find lots of other healthy recipes at bbcgoodfoodme.com

GOURMET LIFESTYLE

*THE SUITE LIFE
DOUBLETREE BY
HILTON RESORT & SPA
MARJAN ISLAND*

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THE SUITE LIFE

All-inclusive resorts are slowly starting to become the 'new normal' in the UAE staycation scene, with the DoubleTree by Hilton Resort & Spa Marjan Island leading the way in this northern emirate

Words by Gareth Kurt Warren

As 2020 altered life (and the holiday schedules) of people in the UAE, several residents have opted to make the best of what their city and country has to offer. We're pretty sure everyone reading this right now falls under two categories: people that have either holidayed at the DoubleTree by Hilton Resort & Spa Marjan Island these past few months, or people whose friends have.

Being an avid traveller who's graced sunbeds from Spain to Seoul, and Greece to Goa, holidaying in the same country felt a bit...off. Now, after our recent trip, that has changed. If like me, you've never been to Ras Al Khaimah's Marjan Island before, it is a group of four coral-shaped islands in a man-made archipelago, about an hour's drive from the heart of Dubai.

Your temperature is checked, while still in your car, once you enter the premises, and once again as you enter the hotel lobby. Checking in was seamless, as there wasn't much of a crowd. There are regulations in place across the hotel that guests should be masked when travelling between public areas of the resort and especially when in the lobby.

As you check in, you are handed a map to the entire resort and the staff highlight the several attractions, pools and dining options available. While your room is confirmed, the valet then parks your car in the parking spaces behind your suite and hands you your keys, just in case you want to spend your mornings exploring other attractions in the city. This was a very neat touch.

Accommodation

Post check-in, we were whisked away to a Bay Club Suite on the fourth and highest floor. These suites are spread across a few buildings at one corner of the resort. A bit more private and a few steps away from the resort's gorgeous infinity pool.

Besides the large-screen TV and the comfy bed, the three main things I look forward to in a hotel room are: the bathtub, the shower and the balcony. The huge bathtub, rain shower and the terrace did not disappoint. The terrace can easily fit up to five guests and offers views of the entire resort.

The suite also has an inbuilt wardrobe, a work/dining table, a couch and all the amenities that one would expect from a 5-star venue. Once we settled in, we started planning our weekend thanks to the trusty map. Trust me when I say this, you would need a minimum of three days to fully experience everything this resort has to offer.

Our first evening was spent exploring and enjoying a fraction of the resort. One could

easily spend an hour at one of the mini-water parks (more below) and even longer at the infinity pool. As the sun sets and the pools close, it's time for dinner.

Culinary offerings

There are 13 dining options available at the resort. This includes, but not limited to, the Turkish and Lebanese restaurant Meze, Italian restaurant Vespa, The Anchor, and our favourite: Sanchaya, which specialises in Asian cuisine.

The first evening was spent dining at Sanchaya and it was incredibly good that we spent our last evening there as well. Over the weekend, the restaurant hosts a mini "Neon Sushi Night" complete with Asian-origin beverages and glow sticks to wave around on your Instagram stories.

For those who don't opt for the brunch, we highly recommend starting with the pan seared scallops and crispy calamari as well the dynamite shrimp. The seafood was masterfully prepared and served by the most-friendly staff. Fresh, delicious and very well presented. We're usually not fans of clicking pictures of our food, but the Chef's presentation was an absolute work of culinary art. Sanchaya is also one of the very (very) few places in the UAE that do a perfect miso-glazed black





cod. It's portioned perfectly and complimented with crispy ginger, toasted sprouts and mixed greens. The yuzu miso glaze was delectable, solidifying this dish on my list of meals I'll never forget.

If you do find yourselves at the resort on a Friday. Their famous Islander's Brunch is not to be missed. Having recently celebrated its 5th Anniversary, this three-hour brunch features cuisines from five different dining outlets at the resort. Having never attended in the past, I now know why this brunch is so iconic in the UAE.

One section for example, the Fish Market, offers over 15 different kinds of fish and seafood including oysters, gigantic tuna, swordfish, salmon, lobster, crab, shrimps and mussels, the list goes on and on. You can choose to have them prepared in any way you like.

There's also sushi, a live pasta station, over 30 kinds of cheese, salads, veggies, a kid's corner and cakes and desserts. Most importantly – there's a live barbecue station that whips up different types of meats to your liking.

Activities

While the noons and evenings are reserved for indulgence. You can spend your morning working off

those extra calories. The resort itself curves around a 650-meter private beach and at both ends are mini water parks: the 'Tarzan Boat' for adults and the 'Pirate Boat Aqua Zone' for kids. However, brave children can swing off Tarzan's Rope into the Arabian Gulf, and kids at heart (like us) can glide down the water slides at the kid's zone.

Guests also have access to an outdoor kids' playground, a day care centre with PlayStations and arcade games, a tennis court, several indoor and outdoor pools, 13 dining options, a salon, a spa, table tennis, pool and beach pop-up bars, the list goes on. The tennis court is situated towards the rear of the resort and is quite private allowing you to enjoy (or lose) a game without people watching (or laughing at) you.

What's more, the resort has a swimming pool just off the beach in the middle of the water and a night club called XclusiV. Unfortunately, the night club was closed during our stay due to health and safety reasons – something the resort takes very seriously. An external water sports provider also operates at the resort. Guests can kayak, fly board, jet ski and parasail

“The resort itself curves around a 650-meter private beach and at both ends are mini water parks for adults and kids”

starting from AED 120. The centre also offers a range of courses from sailing to scuba diving.

Insider tips

If you have the option to extend your stay, do not hesitate. Post our review, we chose to stay back for another day and work from the resort, instead of going back home. While we do not encourage workaholics at resorts, if you do find yourself taking a break from “working from home” we spotted plug points by the pool and the Wi-Fi is incredibly strong all across the resort. This would be ideal for spending weekdays at the resort.

Secondly, if you do find yourself staying in a Bay Club Suite, opt for one on the ground floor. Your outdoor terrace opens out into a semi-private garden, which is just a few steps away from the beach.

Lastly, the resort's all-inclusive package is something worth considering. The all-inclusive option gives you breakfast, lunch and dinner at the main restaurant. If you opt for the a la carte options at other restaurants, you receive credit of AED 60 per adult and AED 30 per child. Beverages are served at all outlets from 12:00 noon till 12:00 midnight.

For more information, visit <https://www.hilton.com/en/hotels/rktdtdi-doubletree-ras-al-khaimah/>

COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs



WIN!

A LARGE SELECTIONS HAMPER FROM MARKS AND SPENCER, WORTH AED 499

To celebrate the holidays, the quintessentially British brand is offering one lucky winner a bespoke festive hamper loaded with the most scrumptious of treats, from caramels to chocolate teacake mini bites. The hamper will also include decadent Swiss milk chocolate gold discs, 80 of the Gold collection teabags and plenty more. You won't be able to resist these delectable festive goodies.



WIN!

MEAL PLAN WITH KCAL, WORTH AED 750

Want healthy meals delivered to your doorstep daily? Kcal is offering one winner their Success Meal Plan, to try out nutritious meals and snacks for five days. The vast range of meal plans includes international, vegetarian, gluten-free, new mum and diabetic options, all customised to your liking. This renowned calorie-controlled concept is prepared by expert nutritionists and chefs, and all meals are preservative and additive-free. The plans are simple, convenient and available via online orders, grab and go items, and dine-in restaurants.



WIN!

POKE POKE VOUCHER, WORTH AED 500

Poke Poke is the first of its kind in the UAE. The brand has evolved the Hawaiian dish of cubed raw fish to now include, tofu, cooked fish, eggs, chicken and beef, to adapt to vegan, vegetarian and gluten-free diets. Their menu features wholesome bowls, and superfood dishes including organic acai, pitaya, and coconut chia pudding, so you can indulge guilt-free. Poke Poke has six branches across the UAE, with five in Dubai located at Jumeirah Beach, JLT, DIFC Gate Avenue, Al Wasl 51 and Sports City, and one in the capital set within Abu Dhabi Mall.



WIN!

BRUNCH FOR TWO AT CATCH AT ST. REGIS, WORTH AED 900

A delectable brunch awaits diners at Catch at St. Regis. Nestled at The St. Regis Abu Dhabi, you can expect a lavish menu featuring exclusive caviar selections, crab, oysters and sushi. Live entertainment and premium beverage corners brighten up the space, as you feast on scallops and crustacean. This elegant setting offers views of the Arabian Gulf and makes for a great intimate dining experience.



WIN!

SIMPLY KITCHEN GIFT VOUCHER WORTH AED 500

Simply Kitchen is a one-stop specialist shop for all your kitchen needs. With three locations, including the newly launched store in Mall of the Emirates, this brand offers trending kitchenware and seasonal items from tableware, pans, utensils, food storage and new retro-inspired collections including electricals. Modern timeless designs including 50's diner-style popcorn machines and waffle makers, make this place a homebody's dream. One lucky winner will get to shop at this go-to speciality retailer of cookware, bakeware, service ware and kitchen gadgets.



WIN!

VEGAN MEAL PLAN WITH ROOT'D, WORTH AED 600

Newly launched Root'D are here to alter misconceptions you may have of bland plant-based food. This meal plan delivery service designed to suit various lifestyles, features three distinct plans: weight management, balanced lifestyle plan, and detox-refuel. Over 45 meal choices are at the ready, helping you to achieve overall health goals, enhance digestion and create a positive impact on your physical and mental wellbeing. The meals are incredibly filling and packed with flavour too. One lucky winner can choose from the three plans and experience a healthy eating lifestyle.



WIN!

RANGITIKEI PRODUCTS AT PRIME GOURMET, WORTH AED 500

Kick off the festive season with chicken at your dinner table. New Zealand's Rangitikei chicken offers a taste of fresh protein that's free from preservatives, artificial flavours, colours, GM, hormones and injections. The range features the whole bird and in-tray pack portions of chicken breast, thighs, drumsticks and nibbles. Enjoy roasts with a side of vegetables, marinated in your favourite sauce, or coated in a spice rub - the options are endless. Prime Gourmet serves distinctive exclusive butchery and gourmet food. To give you more time to produce your dish, its proficient butchers are experts at cutting, slicing, scoring, tying your meat and even giving you on the spot tips.



WIN!

2021 UAE APP BUNDLE WITH THE ENTERTAINER, WORTH AED 595

This leading lifestyle savings app packed with two-for-one offers showcases leading hotel brands, prominent dining experiences, beauty, leisure and entertainment packages across the

Middle East, Asia, Africa and Europe. One lucky winner will get their latest App Bundle and enjoy over 14,000 discounts across food and beverage outlets, body and fitness packages, hotel stays, brunches and more, across the UAE.



To be in with a chance of winning these prizes, visit our competitions page on www.bbcgoodfoodme.com, or simply scan this QR code with your mobile to directly to the website.

*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.



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FALL IN LOVE THIS WINTER



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